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Housewife's Aid.



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THE Housewife's Aid



Hear the call of the dinner bell
Which fills man with delight,
Open, and this good book will tell
How to still his appetite.

Edited by

THE YOUNG WOMAN'S AID SOCIETY

Of Queen Street Methodist Church

Kinston, North Carolina

Owen G. Dunn, Printer, New Bern, N. C.

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PREFACE

We take pleasure in offering to the public *The Housewife's Aid*; and have endeavored to secure recipes which are not all original but which have been tried and found reliable, and the signatures appended to them are a guarantee of their excellence.

We thank all of those who have aided us by contributing recipes and made this book possible.

We may live without poetry, music or books,
But civilized man cannot live without cooks.

—OWEN MEREDITH.

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BREADS

BAKING POWDER BISCUIT

One pint of flour, one tablespoon of lard, one teaspoon of baking powder and a little salt. Make into soft dough with water or sweet milk, but never with both. Bake in a quick oven.

BUTTERMILK BISCUIT

Flour, one quart; buttermilk, one pint; butter or lard, one tablespoonful; cream tartar, one teaspoonful; soda, one-half teaspoonful; salt, one-half teaspoonful. Mix well till smooth, roll and cut, and bake in a quick oven.

BEATEN BISCUIT

1 quart unsifted flour
1 teaspoon cooking salt
1 salt spoon baking powder
1 tablespoon scooped in lard—

Comes out cone shaped. Rub well into flour. Less than $\frac{1}{2}$ cup milk, fill the cup with water, mix, heat and roll $\frac{1}{4}$ -inch thick.

GRAHAM BISCUIT

Sift through a coarse sifter one quart of graham and one pint of white flour. Add a level teaspoon of soda, one of salt, and one-fourth teaspoon baking powder. Mix with buttermilk, knead lightly and mold biscuits with the hands. Never roll and cut them. Bake in a moderate oven.

CORN BREAD

To a large teacup of corn meal add enough boiling water to make a stiff batter. Beat well and to it add one egg, a tablespoon of butter and a little salt. Grease biscuit pan and drop batter in by spoonfuls. Bake in a very hot oven until a nice brown.

POTATO YEAST

Take six large Irish potatoes, peel and put in one-half gallon of water and boil until perfectly done, then take out, mash up and pour water back on, put in one cup of sugar and nearly a cup of salt, also one cup of ready made yeast and set in a warm place to rise. When risen set in refrigerator.

DIXIE BISCUIT—(Fine)

Three pints of flour, two eggs, two tablespoonfuls lard, one small cupful of yeast, one cupful of milk. Mix at eleven o'clock, roll out at four o'clock and cut with two size cutters; put the small ones on top, and let rise till supper time, bake twenty minutes.—Mrs. W. D. LaRoque.

HOT ROLLS

A half cup of creamed Irish potatoes and a tablespoonful of sugar mixed with half cup of luke-warm water. One yeast cake

dissolved in $\frac{1}{2}$ cup warm water, mix these at ten o'clock and let rise until twelve. Then mix flour, two tablespoons of lard and a little salt with the first mixture, knead well and make into very small rolls, small enough to put three in each muffin tin when they rise most to the top, then bake.—Mrs. Ray West.

ROLLS

- 2 $\frac{1}{2}$ quarts flour
- 1 large kitchen spoon lard
- 2 $\frac{1}{2}$ tablespoons sugar
- 1 tablespoon salt
- 1 cake Fleishman's yeast
- 2 medium sized Irish potatoes (mashed while warm)

Dissolve yeast in luke-warm water or milk, sift sugar and salt with flour, add lard as for biscuits, then yeast and water. In cool weather make up at 10 o'clock a. m., let stand in warm place free from draft until about 3 or 3:30. Roll out and put in pan, let rise one hour and bake. In warm weather make up an hour or more later.—Mrs. C. E. Jeffress.

DUTCH ROLLS

One quart of flour, two eggs, one-half pint of milk, one teaspoonful of butter, one cupful of yeast. Pour mixture in the flour. It must be softer than bread, and if not soft enough add more milk. Let it rise before baking.—Mrs. W. D. LaRoque.

INFALLIBLE SALT RISING BREAD

Take one-half pint of sweet milk and boil one minute, then add one teaspoonful of sugar, a little pinch of soda and salt; then stir in corn meal enough to make a moderately thin batter. Cover and set in a warm place over night. In the morning take one quart of warm water, add a level teaspoonful of salt, stir in flour enough to make a rather stiff batter, then stir in corn meal yeast, cover and set in pan of warm water. In very warm weather it will rise in one and a half or two hours. Stir once if long rising. When well risen sift your flour, sprinkle in a little salt, add lard and pour in your sponge, knead until smooth. This time it should rise in three-quarters of an hour in warm weather. Do not have oven too hot when bread goes in, but heat it gradually.—Mrs. Junius Stevenson.

SALLY LUNN (With Yeast)

Three eggs beaten together, a half cup of sugar added to the beaten eggs, one tablespoonful of lard or butter, one cup of milk, one-third cup of good liquid yeast, and flour enough to make a stiff batter (about one quart). Grease cake can with a stem and pour batter in to rise; if wanted for supper make about noon, when fire is started for supper, put "Sally" in to bake in a moderate oven.—M. D. D.

SALLY LUNN

One pint of flour, two eggs, cup of milk, one-half cup of butter and lard mixed, scant cup of sugar, two teaspoonfuls of baking powder, one teaspoonful of salt.—Mrs. Dillahun.

WAFFLES

One pint flour, one-half measure of Horsford's powders, one pint of milk, two eggs and butter size of a small egg.

RICE WAFFLES

One cup of boiled rice, one pint of milk, two eggs, lard, size of a walnut; half teaspoonful soda, one teaspoonful cream tartar, one light teaspoonful of salt, flour to make a thin batter, about a pint. Beat eggs separately, add rice to the beaten yolks, then the milk, flour and white of eggs. Add lard last; do not melt but work into the batter.

CRISP WAFFLES

1 egg, beaten
2 cups cold water
1 cup flour
1 cup meal
1 tablespoons melted fat
salt and sugar to taste
2 rounding teaspoons baking powder.

Mix as given above.—Mrs. Nan G. Howard.

BATTER BREAD

2 cups sifted meal, moisten with milk, pour boiling water on meal and thin to consistency. Add 2 eggs, 1½ teaspoons baking powder, 1 teaspoon salt, melted lard size of walnut.—Mrs. J. F. Phillips.

GOLDEN MUFFINS

One cup of flour, one-half cup of meal, one cup of sweet milk, one egg, one level teaspoonful of salt, one heaping teaspoonful of sugar, three teaspoonfuls of baking powder, two tablespoonfuls of melted butter.—Mrs. N. B. Moore.

MUFFINS

1 cup of meal
1 cup of flour
Small piece of butter
1 teaspoonful of baking powder
1 egg and milk.

—Mrs. W. T. Hooker.

ONE EGG MUFFINS

2 cups flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
1 egg
2 tablespoons sugar
1 cup milk
2 tablespoons melted butter.

Mix and sift dry ingredients; add gradually milk; egg well beaten, and melted butter. Bake in buttered pans twenty-five minutes.—Mrs. Hunter Fleming.

DELICIOUS POP OVERS

1 level teaspoonful baking powder
1 level cupful (4 ounces) flour
 $\frac{1}{2}$ level teaspoon salt
2 eggs
1 cupful (half pint) milk

Mix flour, baking powder and salt together and sift twice. Beat eggs and add gradually with milk to flour mixture. Divide into hot, well-greased popover molds. The molds should be a little more than half full. Bake thirty-five minutes in a moderate oven. The popovers may be eaten hot with sugar and cream, with maple syrup or butter and berries. When filled with whipped cream, custard or blanc mange, they make an excellent dessert. Sufficient for 12 popovers.—Mrs. Jas. C. Poe.

POP OVERS

2 cupfuls flour
3 eggs
2 cupfuls milk
 $\frac{1}{2}$ teaspoonful salt

Grease pans and put them in the oven to get very hot; beat the eggs, without separating them, till very light; add milk and salt and pour this gradually on the flour, stirring all the while. Do not add too rapidly. Take the pans from the oven, quickly fill them half full, put them in a quick oven and bake 25 minutes.—Mrs. William Harvey.

PANCAKES

1 egg (well beaten)
1 cup flour
1 cup meal
2 heaping teaspoonsful baking powder
1 teaspoonful salt
1 tablespoonful melted lard
1 tablespoonful molasses
1 $\frac{1}{2}$ cups cold water.

—Mrs. Morrill Mewborn.

FLANNEL CAKES

Mix into light batter, in the order named: one cup flour, one teaspoonful baking powder, a pinch of salt, a teaspoonful of sugar, one tablespoonful of butter melted, one egg, and one cup of milk. Place pan over the fire and get very hot, wipe out with dry cloth, put batter in by spoonful and turn when cakes begin to get porous.—Mrs. W. D. Hood.

BATTER CAKES

2 eggs
2 tablespoons of sugar
2 cups of flour
2½ teaspoonfuls of baking powder
A little sale
Butter size of a walnut
2 cups of milk

Mix all ingredients together and cook on a hot griddle.

JOHNNY CAKE—(A Bread)

1 cup of corn meal
1 cup of flour
1 cup of buttermilk
1 egg
2 tablespoons sugar
½ tablespoon butter
½ tablespoon soda

Dissolve soda in buttermilk and add well beaten egg, sugar and butter. Add sifted corn meal and flour. Beat well.

RAISIN BISCUITS

1 cup raisins, 2 cups flour, ½ teaspoon salt, 1-3 cup milk, 2 teaspoons baking powder, 2 tablespoons shortening. Sift flour, salt and baking powder into bowl, add the shortening and rub in very lightly, add enough cold milk to hold together, add the raisins and mix. Place dough on floured board, roll or pat with hands until 1-inch thick, then cut with biscuit cutter and brush tops with cold milk. Bake in hot oven 20 to 25 minutes.—Miss Elizabeth Foye.

NUT BREAD

2 eggs
1 cup granulated sugar
3½ cups flour
1 teaspoonful salt
4 teaspoonsful baking powder
1 cup chopped walnuts

After putting into a greased pan let stand 20 minutes before baking. Bake in slow oven.—Mrs. R. L. Crisp.

CINNAMON BUNS

2¼ cups flour
4 teaspoons of baking powder
1 teaspoon of salt
½ cup sugar
2 tablespoons of shortening
2 teaspoons of cinnamon
4 tablespoons of seeded raisins
½ cup water
1 egg

Take two tablespoons of the measured sugar and sift with the flour, salt and baking powder, rub the shortening in lightly and add the beaten egg to the water, add slowly, roll out one-third of an inch thick on floured board, brush with melted butter, sprinkle with sugar, cinnamon and raisins, roll out as for jelly roll, cut into one and one-half inch pieces, place with edges up on well greased pan, sprinkle with sugar and cinnamon and bake in moderate oven thirty or thirty-five minutes.—Mrs. Jack Skinner.

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VENETIAN EGGS

2 eggs
1 can of tomato soup
 $\frac{1}{4}$ of onion cut fine
1 pound of grated cheese
1 cup of milk
Salt and pepper to taste.

Put onion in soup and bring to boiling point, add cheese and stir until melted. Then add beaten eggs mixed with milk. Salt and pepper to taste. Serve on hot toast.—Mrs. F. E. Wallace.

EGG A LA CREME

Half pint of rich cream dressing, four to six hard-boiled eggs. Cut the whites of the eggs into the dressing, saving out as many yellows as desired for "decoration." Season with salt, pepper, and a dash of paprika. Serve on hot buttered toast. Press the yolks through a fine-mesh wire strainer into mounds on each slice. Decorate with parsley, and serve hot.

EGG IN NEST

1 egg, 1 slice of toast. Beat the white stiff and dry, add a pinch of salt. Cut the toast circular or square, butter and pile on the whites of the eggs. Make a depression in center and drop in the yolk. Bake until light brown.—Mrs. C. G. Cummings.

FRENCH OMELET

4 eggs
4 tablespoons milk
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
2 tablespoons butter

Beat eggs slightly, just enough to blend yolks and whites, add the milk and seasonings. Put butter on hot omelet pan, when melted, turn in the mixture; as it cooks, prick and pick up with a fork until the whole is of creamy consistency. Place on hotter part of range that it may brown quickly underneath. Fold, and turn on hot platter.

SPANISH OMELET

Mix and cook a French Omelet. Serve with Tomato Sauce in the centre and around omelet.

Tomato Sauce.—Cook two tablespoons of butter with one tablespoon of finely chopped onion until yellow. Add one and three-

fourths cups tomatoes and cook until moisture has nearly evaporated. Add one tablespoon sliced mushrooms, one tablespoon capers, one-fourth teaspoon salt, and a few grains cayenne. This is improved by a small piece of red or green pepper, finely chopped, cooked with butter and onion.

CHEESE OMELET

Beat four eggs very light and to them add one-half cup milk, one teaspoon flour, a little parsley, pepper, salt, a tablespoon butter and one-half cup grated cheese. Beat all well together and pour into a pan in which a large tablespoon of butter has been heated. Let cook until a light brown, fold over. Shake pan while omelet is cooking. It should be eaten at once.

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SOUPS

ASPARAGUS SOUP

Water, two quarts; asparagus, one-half bunch; rice, two tablespoonfuls; butter, two tablespoonfuls. Let rice cook in the water till done, add asparagus after having been cut in small pieces, and let cook about twenty minutes. Thicken with flour and season with butter and salt. Serve with toasted bread sticks.—Miss Sue Cobb.

VEGETABLE SOUP

Two quarts beef broth, three tablespoons of rice, one cup tomatoes, one-half cup corn, one-half cup peas, one carrot, two potatoes, one small bunch of celery, a little parsley. If like, a little shredded cabbage, a small quantity of chopped onion or any other suitable vegetable may be added. This may be strained, or if thick soup is preferred it can be served without straining.—Mrs. Ray West.

CREAM OF TOMATO SOUP

Put in to stew one can of tomatoes, with salt, pepper and two teaspoons of sugar. When stewed down a little, strain through a colander and add a pinch of soda. Have on a quart of rich milk, thicken with two tablespoons of flour and add a lump of butter the size of an egg. Add to this the tomato, a little at a time to prevent curdling.

BRUNSWICK STEW

One chicken, six large ears of corn, six large Irish potatoes, half pint butterbeans, two quarts of tomatoes, one onion, half cup of rice, salt and pepper to taste. Boil chicken tender, remove the bones, then add vegetables. Boil three hours.—Mrs. B. R. Taylor.

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FISH AND OYSTERS

BROILED SHAD

Prepare the fish. Have a long griddle very hot; grease with butter; place the fish on it and broil well done, turning frequently. Brown nicely, occasionally basting with butter. Serve on a hot dish garnished with parsley and sliced lemon. Use butter freely.

BAKED SHAD OR TROUT

Dress fish, leaving on head and tail. Rub inside and out with flour, black pepper and salt. Stuff and lay in baking pan on slices of bacon with enough water to baste while fish is cooking. Garnish with French fried potatoes, slices of lemon and bits of parsley.

Stuffing.—4 slices of stale bread or 4 cold biscuit soaked in enough hot water to moisten. To this add a small piece of butter, a small onion cut fine, 1 teaspoonful tomato catsup, 1 egg and salt and pepper to taste.—Mrs. Atwood Bizzell.

SHAD STEW

1 5-pound shad

$\frac{1}{4}$ -pound bacon

Slice bacon and put in vessel for cooking, cook until bacon is browned to a crisp, taking care not to scorch. Remove vessel from fire, add water to cool. Shad should be sliced in medium pieces and placed in vessel in layers with thinly sliced onions and Irish potatoes, salt and pepper to suit taste, between each layer. Put water enough to keep from scorching, place vessel upon fire, bring to boil slowly and continue until fish is cooked. Should cook in about 30 minutes. Then if desired you can break one dozen eggs in the vessel with the stew and when cooked will be ready to serve. Open one can of tomatoes and pour over as it begins to cook, if desired.

CREAMED TUNA FISH

Scald one can of Tuna Fish. Pour off water and mince the meat. To this add 2 chopped hard-boiled eggs. Make a cream sauce of 1 cup of sweet milk, 1 tablespoon of flour and butter, salt and cayenne pepper to taste. Chop into this sauce 2 bell-peppers and a few stalks of celery or celery seed. When sauce is consistency of cream add the tuna fish and eggs. Can be served on toast, rosettes or in bellpeppers. If peppers are used boil them about 10 minutes, fill with above mixture, cover with cracker crumbs and small piece of butter. Place in pan with a little water and let them brown over the top.—Mrs. Henry Tull, Jr.

SALMON MOLD

1 envelope Knox gelatine
2 tablespoons cold water
Yolks of 2 eggs
2 teaspoons salt
1 teaspoon dry mustard
Few grains pepper
1 ½ tablespoons melted butter
¾-cup milk
2 tablespoons vinegar
1 can salmon

Soak gelatine in cold water. Beat egg yolks and add salt, mustard and pepper. Then add butter, milk and vinegar. Cook in double boiler, stirring constantly until mixture thickens. Add soaked gelatine and salmon which has been separated into flakes with a fork. Put in mold which has been dipped in cold water.—Mrs. F. E. Wallace.

BAKED SALMON

One can of salmon, four eggs, one cup of milk. Mince salmon, add well beaten eggs and milk; season with butter, pepper and salt. Bake in hot oven about twenty minutes. Serve in the dish baked in, with sliced lemon.—Mrs. Dan Quinerly.

SHRIMP WIGGLE

1 can of shrimps, 2 cups canned peas, ½ teaspoon each of salt, worcestershire sauce and catsup, 4 tablespoons butter, 1 ½ cups of milk, 2 tablespoons flour and ⅛ teaspoon each paprika and tabasco sauce. Melt butter, add flour, then milk, the season, lastly the shrimps and the peas drained from liquor. This may be made in chafing dish and served either in ramekins, pate-shells, or on squares of toasted bread.—Mrs. Henry Tull, Jr.

CREAMED OYSTERS

Scald oysters in liquor; put on one pint of cream to boil; one tablespoonful of butter. Put oysters in when cream has boiled, and thicken with flour.—Mrs. C. Felix Harvey.

FRIED OYSTERS

One quart of oysters drained from the liquor. Pour cold water over them. It makes them plump and firm. Take from the water carefully and place in a towel to absorb the water. Beat two eggs slightly, add two tablespoonfuls of water to egg and beat a little more. Prepare the cracker crumbs, season with pepper and salt, roll oysters in crumbs, then in the beaten egg, and again in the crumbs, drop into a pan of boiling lard deep enough to cover oysters entirely. Fry to light brown. Take out with a perforated spoon, allowing lard to drain off; lay on brown paper, it will absorb the grease. Serve quickly on a hot dish.

SCALLOPED OYSTERS

One quart oysters; use a shallow baking dish, butter it well, put in layer of oysters; sprinkle with salt and pepper, then add a layer of cracker crumbs, and bits of butter, then oysters again and so on till dish is filled, using crumbs and butter at the top. Pour over the whole one-half cup milk and one-half cup of water; cover the dish and cook about one-half hour, inside the stove; then remove cover, set on grate, and brown.

OYSTERS A' LA MARGUERITE

One dozen large oysters, a teaspoonful of butter, a tablespoonful of chopped celery, salt and pepper to taste. Simmer for three minutes; add a wine-glass of sherry and simmer for two minutes longer. Serve on toast.—Mrs. W. D. Hood.

OYSTER PUFFS

Take one dozen oysters, chopped fine, two eggs beaten separately, two tablespoons sweet milk, one-half teaspoon baking powder, flour enough to make a thin batter and salt and pepper to taste. Mix all together and drop by spoonfuls into hot lard and fry a light brown.

DEVILED CRABS

To seven and one-half ounce can take 2 hard cooked eggs, 2 tablespoons melted butter, 1 ½ tablespoons vinegar; red pepper, mustard and salt to taste, one egg, yolk and white beaten separately; ½ teacup boiling water. Rub yolks of hard cooked eggs into butter, add vinegar, seasonings, egg yolk and white, then chopped hard cooked whites and water. Mix this with crab meat, fill the shells lightly, sprinkle over a little melted butter, and bake a delicate brown.

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SAUCES

CREAM (WHITE) SAUCE

Two tablespoons butter, two tablespoons flour, one-half teaspoon salt, few grains black pepper, one cup milk. Melt the butter, stir in the flour and cook until bubbling, add the milk, stir constantly over the fire 'till it reaches boiling point, add salt and pepper and it is ready for use.

MINT SAUCE

Chop fresh mint very fine, and over it pour good cider vinegar. Sweeten to taste, cover and let stand one hour before using.

MUSHROOM SAUCE

One tablespoon each butter and flour, one-half cup cream, one-half cupful mushroom liquor, salt and pepper to taste. Cut the mushrooms in halves with a silver knife. Do not put them in until sauce begins to thicken, as they should cook only long enough to be heated through. The sauce should be served at once.

CREOLE SAUCE

(For Beef Loaf and Roast Beef)

- 3 slices of bacon
- $\frac{1}{2}$ cup chopped onions
- 1 cup of tomatoes
- 1 green pepper
- A little chopped parsley

Remove bacon from drippings in which fry onions until tender (not brown), add other ingredients and cook about 15 minutes, season with salt and pepper to taste.—Mrs. R. E. Copeland.

CRANBERRY SAUCE

Wash 1 quart cranberries, add a cup and half of cold water and cook slowly until the skin burst. Strain through a colander and return to the fire. When boiling again add a cup of sugar and simmer slowly until thick, stirring frequently. The longer they cook after the sugar is added the richer will be their color. Pour out into molds and serve cold.—Mrs. M. H. Canady.

CRANBERRY JELLY

Cook until soft the desired quantity of cranberries with $1\frac{1}{2}$ pints of water for each 2 quarts of berries. Strain the juice through a jelly bag. Measure the juice and heat it to the boiling point. Add one cup of sugar for every two cups of juice. Stir until the sugar is dissolved, boil briskly for five minutes, skim, and pour into glass tumblers or porcelain or crockery molds.—Elizabeth Foy.

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MEATS

BAKED CHICKEN

Cut the chicken in halves; boil till tender. Place on a baking pan, add milk, butter, pepper, salt and the essence of the chicken. Bake until a nice light brown.

CREAMED CHICKEN

1 $\frac{1}{2}$ cups cold cooked chicken cut in dice, 1 cup white sauce, $\frac{1}{8}$ teaspoon celery salt. One chopped pimento and half dozen chopped olives will be very good.

Dresden Patties.—Toast bread, cut in two-inch squares, cut out center and fill with above mixture.

CHICKEN WITH GREEN PEAS

Take cold chicken and cut into pieces as for salad; sprinkle with pepper and a little salt. Cook green peas in the ordinary way, and just before removing from the fire add the chicken.

CHICKEN A' LA KING

Meat of one chicken
Two cups of mushrooms
Two green bell peppers
Two pimento peppers

All ingredients to be chopped fine. Put peppers in two cups of stock in which the chicken has been cooked and heat; then add the chicken and mushrooms, one cup of sherry or old wine, two cups of whipped cream, and use salt and cayenne pepper to taste. Cook about half an hour. Serve hot in patties.

ROAST GOOSE OR DUCK

Never cook under two days after it is killed. Before cooking put in weak salt water for several hours to remove strong taste. Plunge in boiling water for five minutes. Make a dressing of toasted bread crumbs, a little fresh pork chopped fine, one minced onion, butter, salt and pepper. Fill the cavity with the dressing. Rub the fowl with butter or lard and put in a pan with one pint of boiling water. Place in a hot oven; baste and turn until well done. Season gravy with onion.

ROAST BEEF

Wipe, trim and tie or skewer into shape. Dredge with salt, pepper and flour. Put in a very hot oven with two or three tablespoonfuls of drippings or pieces of the beef fat placed in the

pan. When the meat is seared, baste with the fat; reduce the heat. For a piece weighing six or eight pounds, bake fifty or sixty minutes if liked very rare, an hour and a quarter to an hour and a half if liked well done.—Mrs. Sol Dixon.

BROWN BEEF STEW

Cut 2 pounds of beef in small pieces. Melt some of the fat in a pan, brown in it one-half of the meat. Put rest of the meat in a kettle with a pint of cold water. Heat slowly and add browned meat to the kettle. Thicken with flour and add one pint hot water. Add cup of diced carrots, pint of diced potatoes, simmer two hours.

BROILED STEAK WITH MUSHROOMS AND WINE GRAVY

Broil a two-pound porterhouse steak and remove to a hot dish, put in the pan 1 heaping tablespoon of butter, let melt and add two tablespoons of flour. When flour has browned, add 1-3 of a cup of hot water, 2 tablespoons of tomato catsup and a small wine glass of any good, sweet wine. Blend well and add a small can of mushrooms previously cooked in their own liquor for 15 minutes. Pour over the steak and serve with triangles of toast.—Mrs. C. G. Cummings.

MOCK DUCK

3 pounds of round steak cut in a single slice. Roll up and tie. Make a slit in the middle and fill with a potato and onion dressing as for duck. Put strips of salt pork on top. Bake slowly three hours.

VEAL LOAF

Three pounds of veal, three eggs, one-fourth cup of butter, one teaspoonful of black pepper, two teaspoonfuls of salt, one-half pound of ham, three tablespoonfuls of cream, one teaspoonful of onion juice, one-half teaspoonful of allspice, two teaspoonfuls of summer savory, one-half cupful of fine bread or cracker crumbs. Chop the veal and ham very fine; beat the eggs until light, and melt the butter; mix the veal, ham, crumbs and seasoning well together; add the eggs, and when mixed, the cream and melted butter; mix thoroughly. Press into a mold previously wet with cold water, and turn out carefully on a flat baking-pan. Bake for two hours in a moderate oven, basting occasionally with melted butter.

A NICE WAY TO USE LIVER—(VERY GOOD)

Boil liver till tender, run through meal chopper, add 1½ cups

meal (mixed with cold water) 1 large onion, a pod of red pepper and salt to taste. Put all back in water liver was cooked in (which should be about one quart), cook slowly, stirring constantly. When very thick turn into a pan to cool. This will keep several days. To prepare for serving cut in thick slices, dip in flour and brown in a well greased pan.—Mrs. Atwood Bizzell.

BAKED HAM

Wash and trim old ham and place in roaster with enough water to cook, in which pour one cup molasses. After ham is thoroughly done take up, skin, spread top with apple jelly, stick whole cloves about one inch apart on top and sprinkle with grated bread crumbs. Place in oven to brown.—Mrs. W. D. Hood.

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CROQUETTES

CHICKEN CROQUETTES

One-half pint milk or cream, one large tablespoonful of butter, two large tablespoonfuls of flour, one large tablespoonful of chopped parsley, and salt to taste; one-fourth teaspoonful of nutmeg, cayenne pepper to taste. Take a quarter of a pound of chicken and a sprig of parsley and boil together; when done, chop chicken fine. Put milk in a farina boiler, rub the butter and flour to smooth paste, and add to the boiling milk; stir until very thick; take from fire, add the chicken and seasoning and beat until mixed; spread on a dish to cool. Shape and dip in beaten egg and bread crumbs. Fry in boiling lard.

SALMON CROQUETTES

Drain liquor from one can salmon, mince fine, add an equal quantity of mashed Irish potatoes, season with pepper and salt, shape into rolls, not too large; let stand two hours. Roll in fine cracker crumbs, then in beaten eggs, then in cracker crumbs again. Fry in hot lard a delicate brown. Garnish the dish with parsley and sliced lemon.—Mrs. B. R. Taylor.

SALMON CROQUETTES

One can of salmon, the yolks of six hard boiled eggs, two cupsful mashed potatoes; mix and season to taste with pepper and salt, and lemon juice. Shape mixture and roll in one raw egg, then in cracker dust. Brown in hot lard.—Mrs. Hunter Fleming.

RICE CROQUETTES

1 large cupful of cooked rice
½ cupful milk
1 egg
1 tablespoon sugar
A slight grating of nutmeg

Put milk on to boil and add rice and seasoning. When it boils up, add the egg, well beaten. Stir one minute, then take off and cool. When cold, shape and roll in egg and crumbs as directed. Serve very hot.

RICE CROQUETTES WITH CHEESE SAUCE

Cook rice with water, then add milk. When done stir in two tablespoons butter and a well beaten egg, season with salt, ½ tea-

spoon onion juice, $\frac{1}{4}$ teaspoon pepper and paprika, allow to cool, form into croquets, roll in beaten eggs and bread crumbs. Fry in plenty of smoking fat. In a sauce pan blend two tablespoons of butter and 1 tablespoon flour, add a cupful of milk, stir until mixture begins to thicken, then add 4 tablespoons of grated cheese, $\frac{1}{4}$ teaspoon salt and pepper, bring to boiling point and serve hot.—Mrs. R. E. Copeland.

SWEET POTATO CROQUETTES

Bake sweet potatoes. As soon as they are soft break apart, scrape out pulp and pass through a coarse sieve. To each pint of pulp add one teaspoonful of salt, two tablespoonfuls of butter, one beaten egg, one cup of nuts, and hot milk to make of consistency to handle. Form into shape, egg and bread crumb and fry in deep fat.—Mrs. Hunter Fleming.

MEMORANDA

VEGETABLES

CORN PUDDING

4 eggs, 1 can corn, 1 cup milk, a piece of butter size of a walnut, tablespoonful flour mixed with a little of the milk and black pepper and salt to the taste. Bake in a moderate oven.—Mrs. Atwood Bizzell.

CARAMELED SWEET POTATOES

Pare and slice five large sweet potatoes and cook in salted water for ten minutes. Drain and spread a layer in the bottom of a baking dish. Add a layer of sliced sweet apple and diced dates and sprinkle with brown sugar and dots of butter. Continue until the dish is filled, sprinkling brown sugar over the top. Bake three-quarters of an hour in a hot oven.

POTATOES AND GREEN PEPPERS

Line the bottom of a baking pan with Irish potatoes sliced thin, then a layer of onions, and a layer of green pepper, and so on until the pan is filled. To this add 1 or 2 cupfuls of sweet milk, piece of butter; black pepper and salt to taste. Bake until tender.

FRIED PEPPERS WITH CHEESE

Large green peppers
Lard, bacon fat, or vegetable oil
Salt
Cream cheese
Cream sauce

Use large green chili peppers, blister in a very hot oven and peel off the outer skin. Cut a slice off the stem end of each and remove the ribs. Stuff solidly with the cheese seasoned with salt. Slice down with a sharp knife into rings about one-half inch thick, and fry in hot fat on both sides. Serve with a white or cream sauce poured over them.

STUFFED PEPPERS

6 peppers
 $\frac{1}{2}$ cupful cold chopped meat
1 small onion
2-3 cupful cooked rice
 $\frac{1}{2}$ cupful chopped tomato
 $\frac{1}{2}$ cupful good meat stock
1 tablespoonful butter

Remove the tops, seeds, and white membranes inside the pep-

pers. Parboil in salt water five minutes. Drain and stuff with the rice mixture, well seasoned. Replace the tops, put in a baking pan with a little hot water, and cook until tender.

CORN BAKED IN PEPPERS

Cook corn until tender. To it add a little cream, some grated cheese, one or two eggs (according to quantity of corn) beaten separately, salt and pepper to taste. Fill sweet green peppers with the mixture, put on a baking pan with a little hot water and bake.—Mrs. Henry Tull, Jr.

CELERY EN SURPRISE

After using the white stalks of celery in salad, the greenish sticks may be stewed in white sauce, into which has been placed also slices of hard boiled egg. Cover with minced parsley.

COLD SLAW

Let the cabbage stand some time in cold water. Slice very fine and season with salt and pepper. Mix the following dressing with cabbage when ready to serve. Boiled dressing—yolks 3 eggs, $\frac{1}{2}$ teaspoon mustard, 2 tablespoons sugar, 1-3 teaspoon salt, 3 tablespoons butter, 5 tablespoons vinegar. Beat yolks of eggs; add the other ingredients and cook over hot water until the mixture is smooth and thick. Cool the dressing before mixing with cabbage.—Mrs. M. H. Canady.

POTATO PUFFS

To $1\frac{1}{2}$ cups of creamed Irish potatoes, add 1 lightly beaten egg, 2 level tablespoons of flour, 2 level teaspoons of baking powder, salt to taste. Drop from teaspoon into deep fat, which is very hot. If it does not rise into crisp puffs, add a little flour.—Mrs. Henry Tull, Jr.

MEMORANDA

SALADS

ASPARAGUS SALAD

Use either the canned or fresh asparagus which has been cooked until tender. Arrange in lettuce leaves in plates or salad bowl. Slice cold hard-boiled eggs and put on this, sprinkle with a little grated cheese and put mayonnaise dressing on top.

MEAT SALAD (CHICKEN OR VEAL)

Remove bones and gristle, fat and skin, from cold, cooked meat. Cut meat in $\frac{1}{2}$ -inch cubes and mix it with an equal amount of celery which has been scraped, chilled and cut in small pieces. Moisten with French dressing. Add mayonnaise dressing or boiled dressing to taste. Arrange on lettuce leaves; garnish with curled celery.

Flake fish, such as salmon, tuna, etc., may be mixed and used in the same way.

Boiled Dressing.—Beat well the yolks of three eggs. Stir in one teaspoonful of sugar and one of salt, a pinch of cayenne pepper, and two heaping teaspoonfuls of mustard mixed with one-third cup of vinegar. Melt three tablespoonfuls of butter and cream it into one tablespoonful of flour. Let one teacup of milk come to a boil, pour all together and cook until thick, stirring constantly. If more acid is needed add lemon juice after removing from fire.—Mrs. Hunter Fleming.

POTATO SALAD

- 4 medium size potatoes
- 1 small size onion
- 2 sprigs parsley
- 1 small size bunch celery
- 1 medium size pickle or 2 tablespoons of relish
- Salt and red pepper to taste.

Boil potatoes in jackets until well cooked, but not soft, allow to cool, pare and dice. To this add onion, celery, parsley, and pickle chopped fine, salt and pepper, and enough mayonnaise to mix well. Serve on lettuce leaf.—Mrs. C. W. Perry.

POTATO AND PIMENTO SALAD

- 8 potatoes
- 2 hard-boiled eggs
- 1 can pimentos
- 2 tablespoonfuls chopped cucumber pickle

Dressing:

- 2 tablespoonfuls butter
- $\frac{1}{2}$ teaspoonful dry mustard
- 1 level teaspoonful salt

2 tablespoonfuls sugar
 1 lemon
 ½ pint vinegar
 2 eggs

For Salad: Boil potatoes in salt water and cut in cubes, add chopped pickles, eggs and pimentos, set in cool place.

For Dressing: Put vinegar into double boiler, add strained lemon juice, sugar, salt, mustard, butter and well beaten eggs; cook until thick, then cool and use.—Mrs. Herman Sutton.

SALAD—PIMENTO WITH EGG AND TUNA FISH

4 hard-boiled eggs
 ¾ cup tuna fish
 1 teaspoon lemon juice
 1-3 cup mayonnaise
 ½ teaspoon salt and few grains cayenne
 ⅛ teaspoon mustard
 1 tablespoon chopped pickles
 1 teaspoon gelatine
 1 tablespoon water
 Canned pimentos

Mince egg, add fish finely flaked and season with lemon juice and salt. Add salt, cayenne, mustard dissolved in gelatine and pickles to mayonnaise. Wipe pimentos dry and stuff with above mixture. Let stand until thoroughly dry and chilled, then slice and serve on lettuce leaves and garnish with hard-boiled eggs and lemon.—Mrs. F. LaRoque.

SHRIMP SALAD—(CONGEALED)

9 hard-boiled eggs
 2 cans shrimp or lobster
 1 bunch celery
 1 bottle of little sweet gherkin pickles
 1 box of gelatine

After cutting all of ingredients very fine make a gelatine with water and juice of three lemons. (Soak gelatine in ½ pint cold water then add 1½ pints boiling water). Put just a little gelatine in the bowl and when it begins to congeal put in the eggs cut very fine, then a layer of gelatine and so on until ingredients are all used. When ready for use cut in slices and serve with mayonnaise.—Mrs. S. C. Sitterson.

GINGERALE SALAD

1 bottle gingerale
 2 slices pineapple
 1 cup diced apples
 ½ cup crystallized ginger

- 1 pkg. of orange or raspberry jello
- 1 grapefruit
- $\frac{1}{2}$ cup nuts

Dissolve jello in as little water as possible over tea kettle and when cool add gingerale and fruits.—Mrs. R. E. Copeland.

CELERY AND APPLE SALAD

Cut fine crisp celery into half-inch lengths; to $1\frac{1}{2}$ cups of celery add 1 cupful of apples cut into dice. Season with salt and cayenne pepper and mix with mayonnaise.

GRAPEFRUIT SALAD

$1\frac{1}{2}$ packages gelatine soaked until soft in 1 cup cold water. Then add 1 cup sugar and 1 cup of boiling water. Then add 3 large grapefruit, 1 cup chopped almonds, 1 can grated pineapple and pour in molds to congeal. Serve with mayonnaise.—Mrs. J. M. Quinn.

PINEAPPLE AND MARSHMALLOW SALAD

- $\frac{1}{2}$ pound marshmallows
- 1 can sliced pineapple
- $\frac{1}{4}$ pound almonds
- $\frac{1}{2}$ pint cream

Dressing:

- Yolks 3 eggs
- 1 tablespoonful butter
- 1 tablespoonful sugar
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoonfuls milk
- $2\frac{1}{2}$ tablespoonfuls vinegar

Beat egg yolks until light, add other ingredients, and cook in double boiler until thick. When thoroughly cold add the cream whipped stiff. Cut the marshmallows into quarters, dice pineapple in small pieces, cut up nuts, mix all together and add dressing.—Mrs. T. V. Moseley.

FROZEN SALAD

1 can cherries, 1 can pineapple, 2 bananas, 4 oranges, 1 cup nuts, 1 cup marshmallows.

Dressing.—Yolks 4 eggs, 2 tablespoons sugar, 1 level teaspoon salt, 1 cup vinegar, 1 cup of water. Cook in double boiler until it thickens. When done add 1 teaspoon lemon juice. Whip one quart cream.

Mix chopped fruit and dressing and freeze.

CONGEALED SALAD

Soak 4 tablespoonfuls granulated gelatine in one cup cold water and dissolve in four cups boiling water; then add one cup each sugar and vinegar, eight tablespoonfuls lemon juice and four teaspoonfuls salt. Strain, cool, and when beginning to stiffen pour over the following:

Cut in small pieces a small size can of chicken and sprinkle over the bottom of a mold or square tin. Over this put one cup chopped celery, one can pimentos, 1 can green peas, 3 sweet green peppers, one can asparagus.

Serve in squares on slices of tomatoes, or if molded serve on platter with slices of tomatoes arranged around salad and garnish with celery tips.—Mrs. H. H. McCoy.

TOMATO JELLY (Nice to Serve as a Salad)

Stew a can of tomatoes with a small sliced onion, add salt and pepper, cook until reduced one-half, strain through a fine sieve, pressing the pulp through. To a half-pint of this pulp add two or three tablespoonfuls of gelatine that has been soaked in a little cold water, for ten minutes; add a tablespoonful of vinegar and season sharply with cayenne pepper. Turn into a suitable dish to cool so that it will set an inch deep or more. When firm cut into squares and lay on lettuce leaves. Serve with mayonnaise dressing.

MEMORANDA

SALAD DRESSINGS

FRENCH DRESSING

- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons vinegar
- 4 tablespoons olive oil

Mix ingredients and stir until well blended. Some prefer the addition of a few drops onion juice.—Myrtle Whitaker.

MAYONNAISE DRESSING

- 1 teaspoon mustard
- 1 teaspoon salt
- 1 teaspoon powdered sugar
- Few grains cayenne
- Yolks 2 eggs
- 2 tablespoons vinegar
- 1 ½ cups olive oil

Mix dry ingredients, add egg yolks, and when well mixed add one-half teaspoon of vinegar, add oil gradually, at first drop by drop, and stir constantly. As mixture thickens, thin with vinegar or lemon juice, add oil and vinegar or lemon juice alternatively, until all is used, stirring or heating constantly. If oil is added too rapidly, dressing will have a curdled appearance. A smooth consistency may be restored by taking yolk of another egg and adding curdled mixture slowly to it.—(Fannie Merritt Farmer.)

SALAD DRESSING

8 teaspoons of sugar, 1 teaspoon of mustard, ½ teaspoon salt, ½ teaspoon celery seed, 2 eggs, 1 heaping tablespoon of butter, 1 cup of vinegar. Cook until smooth. For salad or cold slaw.—Mrs. Sudie Best.

CREAM DRESSING

- ½ teaspoon salt
- 1 teaspoon flour (heaping)
- 1 teaspoon mustard (level)
- 1 tablespoon sugar
- 2 tablespoons butter
- 2 egg yolks
- ¾ cup cream or rich milk
- ¼ cup of vinegar
- 1 pinch of ground red pepper

Mix the dry ingredients with the butter, add the yolks of the eggs, then the cream, and lastly the vinegar and cook over hot

water in a double-boiler until it thickens, stir constantly. This dressing is good for either chicken salad or Irish potato salad.—Mrs. Mark Dixon.

DRESSING FOR SLAW OR POTATO SALAD

3 eggs, $\frac{1}{2}$ cup sugar, small cup of vinegar, 1 teaspoon of dry mustard, $1\frac{1}{2}$ teaspoons celery seed, lump of butter, salt and pepper to taste. Cook all together, stirring constantly. When it begins to thicken take off and let cool.—Mrs. C. Oettinger.

RUSSIAN DRESSING

To one cup of mayonnaise dressing add 3 tablespoons of chili sauce, 2 tablespoons of pimentos cut fine, 1 tablespoon of vinegar, 1 teaspoon finely chopped onions, $\frac{3}{4}$ teaspoons tabasca sauce. Add a little green pepper.—Mrs. R. E. Copeland.

CREAM DRESSING

1 teaspoon mustard
1 teaspoon salt
2 teaspoons flour
 $1\frac{1}{2}$ teaspoons powdered sugar
Few grains cayenne
1 teaspoon melted butter
yolk 1 egg
1-3 cup hot vinegar
 $\frac{1}{2}$ cup cream (thick)

Mix dry ingredients, add butter, egg, and vinegar slowly. Cook over boiling water, stirring constantly, until mixture thickens; cool and add to heavy cream, beaten until stiff.—Mrs. W. D. Hood.

MEMORANDA

SANDWICHES

SANDWICHES WHICH MAY BE SERVED WITH SALAD

Chopped, hard-cooked eggs moistened with salad dressing.

Chopped meat moistened with salad dressing.

Chopped meat and chopped pickles moistened with salad dressing.

Chopped nuts and dates moistened with salad dressing.

Chopped figs moistened with salad dressing.

Chopped olives and celery moistened with salad dressing.

Chopped ripe olives and walnuts moistened with salad dressing.

Chopped cheese and pimento moistened with salad dressing.

Peanut butter.

Sliced ham and mustard.

Sliced beef and dill pickle.

Sliced chicken and tomato moistened with salad dressing.

Cubed cucumbers and radishes moistened with salad dressing.

Cherries and celery, chopped fine and mixed with mayonnaise, make a good sandwich filling.

Cherries, stoned and chopped, and added to cream cheese and chopped nuts, make a sandwich filling which every one will like.

Cherries, stoned and chopped, and added to peanut butter sandwiches are delicious.

FIG SANDWICH

One-half pound finely chopped figs, 1-3 cup sugar, 1-2 cup boiling water, 2 tablespoons of lemon juice. Mix all together and cook in double boiler until thick enough to spread. Cut thin slices of bread, butter and spread fillings.

SARDINE SANDWICHES

One box sardines, boned and rubbed to a paste; add 1 teaspoon prepared mustard, 1 heaping teaspoon of melted butter, $\frac{1}{4}$ teaspoon of salt, cayenne pepper to taste, juice of 1 lemon; mix well, cut bread in thin slices and spread first with butter then a layer of the mixture and thin slice of tomato, then add other slice of bread. Spread with mayonnaise.—Mrs. W. D. Hood.

DATE SANDWICH

To 1 cup of mayonnaise add $\frac{1}{2}$ cup whipped cream, 1 cup chopped dates and $\frac{1}{2}$ cup chopped walnut meats. Spread between thin slices of bread.

CLUB SANDWICH

Three slices of bread thinly cut in any desirable shape, toasted and buttered. Place on lower slice of bread a thin slice of chicken breast with relish. Put on this a second slice of bread and on this a lettuce leaf and slices of tomato with mayonnaise dressing and thin slices of broiled breakfast bacon; then cover with third slice of bread.

MEMORANDA

PICKLES AND PRESERVES

MEXICAN SALAD

Cabbage, one gallon; green tomatoes, half gallon; onions, one quart; salt, two heaping tablespoonfuls; mustard seed, four tablespoonfuls; celery seed, two tablespoonfuls; vinegar, half gallon; sugar, three cupfuls; fresh pepper, green and red, half cupful; seeded and chopped. Let vegetables stand in salt the night before, next morning drip the vegetables, then put vinegar on and let it get hot, put the seed in it, then add vegetables and let it come to a boil.—Mrs. F. A. Whitaker.

HYDEN SALAD

One gallon cabbage, one gallon of green tomatoes, one quart vinegar, two pounds of sugar, four tablespoonfuls each of salt and mustard seed, two tablespoonfuls each of spice, cloves, ginger, black pepper, and six onions. Put vinegar on, let come to a boil, then add other ingredients well mixed. Let boil one hour.—Mrs. Lillian Perry.

GERMAN PICKLE

One gallon of chopped cabbage, one gallon of green tomatoes, one quart of chopped onions, three quarts of vinegar. One tablespoonful each of allspice, celery seed, cloves, ginger, cinnamon, mace, two tablespoonfuls salt, three tablespoonfuls of mustard. Then three balls of green pepper, two pounds of sugar, cook until well done.—Mrs. R. A. Whitaker.

GREEN TOMATOES SWEET PICKLE

1 peck of green tomatoes sliced, and put in strong brine, let stand three days, then soak until fresh. Boil in strong alum water one-half hour, and then in strong ginger water one-half hour. Take out and let stand a little while in fresh water. Then to one gallon of vinegar add three pounds of sugar, two table-spoons each of celery seed, yellow mustard, cloves, cinnamon and spice. Boil all together one hour.—Mrs. M. H. Canady.

CUCUMBER PICKLE

To each quart of vinegar, allow a light half pound of sugar, a few whole cloves, a few pieces of broken cinnamon, one teaspoonful of celery seed, and one tablespoonful white mustard seed. Tie the seed up in a white muslin bag. Boil all together a few minutes. Have the cucumbers (ready soaked) in a stone jar, with one tablespoonful of horse radish and a few slices of onion. Pour the scalding vinegar over them. The pickle will be ready for use in a few days.—Mrs. Tull.

CHOPPED PICKLE

- 1 gallon cabbage
- 1 quart chopped onions
- 2 dozen peppers (red and green)
- 1 quart green tomatoes
- 1½ pounds sugar
- 4 pods hot red pepper
- 2 stalks celery
- ½ gallon vinegar
- 1 ounce celery seed
- 1 ounce cloves
- 1 ounce mustard

Cut up, sprinkle with 1½ teacups salt, let stand over night, warm in the morning with 1 quart vinegar, pour this off. Then put on again with another quart of vinegar (or enough to cover) and seasonings, heat (not cook). Put in glass jars and seal.—Mrs. J. M. Quinn.

PEPPER RELISH

1 peck each of red and green pepper. Cut out seed, wash and pour boiling water to cover well, let stand 15 minutes, then run through meat chopper, drain well. 2 cups brown sugar, 2 tablespoons salt, 2 pints of vinegar, 3 large onions and boil 30 minutes. Put in jars and seal well.—Mrs. G. C. Worthington.

PEPPER HASH

6 red and 6 green sweet peppers, 1 medium size head cabbage, 1 quart vinegar, 2 cups sugar, 2 tablespoonfuls celery seed, 2 tablespoonfuls mustard seed. Salt to taste. Grind all the ingredients in food grinder, drain and add the salt, sugar, vinegar, celery and mustard seed, and let stand over night. In the morning pack in jars. No cooking or heating required.—Mrs. F. E. Dixon.

DUTCH SALAD

- 1 quart of cucumber pickle
- 1 quart of cabbage
- 1 quart of onions
- 1 quart of green tomatoes
- 1 quart of green bell peppers

Grind all vegetables and measure after grinding, add two spoonfuls salt and boil 40 minutes, turn into bag and let drain five minutes. Then add to the following dressing and cook until it thickens—about fifteen minutes:

To two quarts of vinegar add one box mustard, one cup of flour, five cents worth of tumeric and three cups of sugar. Mix all

the dry ingredients and add to vinegar, then add vegetables and cook in double boiler to keep from scorching. Be sure to seal this.—Mrs. E. P. Dixon.

DIXIE RELISH

3 medium cabbage
4 quarts ripe tomatoes
2 quarts green tomatoes
1 ½ dozen onions
½ dozen green peppers
12 red peppers

Remove seed from pepper and run all through food chopper, then add 1 pint salt. Put in bag and let drip all night. Next morning put in kettle and add enough vinegar to make it a little sloppy. When it boils add 2 pounds brown sugar, 1 tablespoon white mustard seed, 1 teaspoon ground mustard, 1 ounce tumeric, 1 ounce celery seed, 2 teaspoons cloves, 2 teaspoons spice. Tie cloves and spice in thin bag and when mixture is done remove them. Cook very short while.—Mrs. E. T. Moseley.

CANTELOUPE SWEET PICKLE

To each pound of fruit take one-half pound sugar and one-half pint of vinegar, add cloves, spice and whole cinnamon, put all on together. When fruit is tender take out and let syrup boil down thick, then add fruit again and let boil few minutes and take all up together.—Mrs. C. Oettinger.

PEAR SWEET PICKLE

1 quart vinegar. 4 pounds of sugar to 7 pounds fruit. Let stand over night in sugar, next morning take out fruit and bring syrup to a boil, drop in fruit and bring to boil. When fruit gets transparent take out and let it stand in the sun but keep on cooking syrup, then drop fruit in and bring to a boil. Do this two or three times. Flavor with spice, cloves and cinnamon.—Mrs. H. A. Hooker.

SPICED GRAPES

Five pounds grapes, three pounds of sugar, two teaspoonfuls each of cinnamon and allspice, one-half teaspoonful of cloves. Pulp grapes, boil skins until tender. Cook pulp and strain through a sieve, add it to the skins, put in sugar, spices and vinegar to taste. Boil thoroughly and cool.—Mrs. L. Perry.

CORN RELISH

1 dozen ears corn
1 bunch celery
 $\frac{1}{2}$ dozen sweet bell peppers
1 cup sugar
1 pint vinegar
1 cup water
1 teaspoon dry mustard
1 tablespoon salt

Boil everything together for twenty minutes, then seal in air tight jars.—Mrs. Jack Skinner.

CANNED CUCUMBER SALAD

Take two dozen medium sized cucumbers sliced real thin without peeling, put in pan with tablespoon salt, pour boiling water over to cover, let stand 6 hours or over night, then rinse in cold water, and take 1 pint of water, 2 cups sugar, 2 or 3 bell peppers sliced thin, and let all come to a boil. Take and seal in air-tight jars, put a slice of onion on top each jar.—Mrs. Jack Skinner.

STRAWBERRY PRESERVES

Wash berries in colander, allowing each measure to drain well. Stem and put on in preserving kettle. Cook slowly for 30 minutes without stirring. Then add measure for measure of sugar. Stir in lightly and cook 10 minutes longer. Strawberries cooked in this manner preserve their color.—Mrs. Chas. G. Cummings.

MEMORANDA

MEMORANDA

MEMORANDA

ICES AND ICE CREAM

MARSHMALLOW ICE CREAM

- 1 pint of cream (whipped)
- 1 large cup of marshmallows
- 1 bottle of cherries
- 1 cup pecan meats

Cut marshmallows fine and soak over night in the syrup from the cherries. When ready to freeze add whipped cream, cherries cut in halves and pecan meats. Add teaspoon vanilla.—Mrs. R. E. Copeland.

GINGER ICE CREAM

Three pints thin cream, one cup sugar, one-fourth pound Canton ginger, one-fourth cup ginger syrup, three tablespoons cherry. Cut the ginger in small pieces, and mix with the other ingredients. Freeze, using one part rock salt to three parts finely crushed ice.

BANANA CREAM

- 1 pint whole milk
- 2 eggs
- 2 oranges
- 2 cups sugar
- 1 pint cream
- 1 pint banana pulp
- $\frac{1}{2}$ lemon
- 1 teaspoonful vanilla

Just bring the milk to the boil, then stir in the well-beaten eggs, add the sugar and cook until smooth; then let cool and add the vanilla. Add the cream and pour into the freezer and partly freeze; then stir in the banana pulp, and the fruit juices and complete freezing. Serve in glasses with balls of banana rolled in lemon juice, and then in powdered sugar.

CARAMEL ICE CREAM

- 3 cups heavy cream
- 2 whole eggs
- 2-3 cup caramelized sugar
- $\frac{1}{4}$ teaspoonful salt
- 3 cups milk
- 1 tablespoonful vanilla
- 1 cup light brown sugar

Scald the milk in a double-boiler; beat sugar and eggs together until light; add to the scalded milk and stir until the mixture thickens; add salt. While still warm add the caramelized sugar,

brown the sugar, but be careful not to let it burn, and one-fourth a cup of boiling water. Turn into a freezer and partly freeze; then stir in the whipped cream, and complete freezing. Pack down in salt and ice and allow to stand a few hours before serving. A few fine-chopped nut meats improve this cream.

GRAPE ICE CREAM

- 1 pint heavy cream
- 1 cup grape juice
- 1 tablespoonful gelatine
- 1 pint top milk
- 1 cup sugar

Scald the milk, adding just a pinch of salt and the sugar; then stir in the gelatine, dissolved in a little cold water. Let cool, freeze, partly, and stir in the grape juice and the whipped cream. Freeze, and pack down in salt and ice and let stand one or two hours.

ORANGE CREAM

One quart of cream, juice of four oranges, and two lemons; fill up with water and sweeten to taste. Make for a gallon freezer.—Mrs. A. Mitchell.

PINEAPPLE SHERBET

One can shredded pineapple, one cup (heaped) of sugar, one pint of water, one tablespoonful of gelatine; juice of one lemon, whites of three eggs. Boil sugar and water until scum rises, skim and pour up syrup. Having thoroughly dissolved the gelatine in some cold water, add the syrup to it gradually stirring until smooth then stir in the lemon juice and pineapple. Pour into the freezer and when it begins to harden add the well beaten whites of the eggs.—Mrs. B. W. Spilman.

ORANGE-AND-PEACH SHERBET

- 1 quart peach pulp
- 1 pound sugar
- 2 egg-whites
- 2 cups strained orange juice
- 1 pint water

Boil the water and sugar together for about twenty minutes, then let cool. Add the peach pulp, using nice, ripe, uncooked peaches that will mash fine, and the orange juice, and pour into freezer and freeze to a mushy consistency, then stir in the whipped egg-whites and continue freezing by packing down in ice and salt, but do not stir any more.

PINEAPPLE-MINT SHERBET

- 1 pint chopped pineapple
- 8 mint leaves
- 2 egg-whites
- 2 cups sugar
- 3 lemons
- 5 cups boiling water
- 1 tablespoonful gelatine

Place the mint leaves and the thin rind of the lemons in a cup or two of the water, and let simmer for about twenty minutes, then strain. Stir the gelatine dissolved in a fourth cup of water. Add the sugar and the remaining water and let boil to a syrup; add the lemon juice and let cool; just before freezing add egg-whites stiffly beaten; freeze and pack down in salt and ice.

GINGER ICE

Juice of twelve lemons and of three oranges, 6 cups of sugar, four quarts of water. Mix well until sugar is dissolved, add 12 ounces of preserved ginger cut fine. Let stand two hours and freeze. If ginger flavor is not strong enough add a little ginger tea.

PINEAPPLE SNOW No. 2

One can of grated pineapple, six lemons, two oranges, one-fourth box gelatine, one quart of milk. Dissolve gelatine in one pint of cold water. To this add juice of one lemon and one orange, and one pint of boiling water, then add grated pineapple. Sweeten to taste, put in the freezer and chill, then add one quart of milk.

FROZEN PUDDING

Two and one-half cups milk, one scant cup sugar, one-fourth teaspoon salt, two eggs, one cup heavy cream, one-fourth cup rum, candied cherries, pineapple and pears, canned peaches. Make a custard of the first four ingredients. Strain, add the cream and rum, and freeze. Decorate the bottom of a mould with candied cherries, and halves of peaches cooked in a syrup (made of half cup of sugar and quarter cup peach syrup), twenty minutes. Put in alternate layers of the frozen mixture, and the candied fruits cut in pieces and soaked in brandy for several hours. Cover, pack in salt and ice, and let stand two hours.

COCOA ICE

- 1 pint water
- 1 cup heavy cream
- 1 teaspoonful vanilla
- 1 pint milk
- 6 tablespoonfuls cocoa (level)
- 6 tablespoonfuls sugar

Mix the cocoa and sugar; add a little of the water and mix to a paste, then add the remainder of the water. Bring to the boiling point and let boil two or three minutes; add the milk and bring to the boiling point again. Remove from the fire, and let cool. Flavor with the vanilla. Pour into a freezer and freeze to a mushy consistency; then stir in the cream, whipped stiff and sweetened with pulverized sugar to taste. Then freeze hard and pack.

FRUIT FRAPPE

One can of shredded pineapple, six oranges, peeled and shredded, three lemons, (shredded,) half bottle maraschino cherries, sugar to taste, three pints of water. This can be served as punch or slightly frozen and served in cups.

FRUIT SHERBET

- Juice of 6 lemons
- 1 can of grated pineapple
- 6 bananas mashed fine
- Juice of 3 oranges

Sweeten to taste, add 1 quart of water, freeze partly, then add 2 large cans of Libby's unsweetened milk.—Mrs. Grace Kornegay.

MINT SHERBET

- 2 lemons
- 1 pound sugar
- 1 quart boiling water
- Leaves from 20 stalks of peppermint

Over the grated rinds of the lemons pour the boiling water. Cover tight and allow to stand ten minutes. Add sugar, lemon juice and leaves pounded to a pulp. Strain, cool and freeze.

MOOSE

1 quart cream, 1 cup wine, $\frac{1}{2}$ pound blanched and chopped almonds, 1 cup of sugar, 2 teaspoons of vanilla, 1 small bottle maraschino cherries, whip the cream, wine and sugar as for syllabub. Place a layer of cream an inch thick in freezer, sprinkle a layer of cherries cut in halves, then a layer of almonds and another layer of cream. Do this until all this used. Pack freezer quickly with ice, using 1-3 salt and 2-3 ice. Cover air tight in the bucket with a large stopper.—Mrs. Chas. G. Cummings.

MEMORANDA

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PUDDINGS AND SAUCES

CHOCOLATE PUDDING

One quart of sweet milk, leave out one cupful of the milk and put on remainder to boil, take three tablespoonfuls of grated chocolate and three of corn starch, a pinch of salt, sweeten to taste; flavor with vanilla, then mix all and stir well; boil till smooth, stirring continually. Serve cold with whipped cream.—Mrs. G. D. Hawks.

COCOANUT PUDDING (Boiled)

One cupful butter, two cupfuls sugar, three cupfuls flour, four eggs well beaten, one teaspoonful baking powder, and one grated cocoanut. Mix all well together. Water should be boiling when pudding is put in. Boil steadily for three or four hours; turn out pudding in dish and serve hot with rich sauce of sugar, butter and wine.—Mrs. G. D. Hawks.

DANDY PUDDING

One quart milk, four eggs, two tablespoonfuls corn starch, one-half cupful sugar, one teaspoonful vanilla. Put the milk on to boil, moisten the corn starch with a little cold milk and add to the boiling milk; stir and boil for five minutes, beat the yolks of the eggs and sugar together until light and add to the boiling milk. Take from the fire, add the flavoring, and pour it into a baking dish. Beat the whites of the eggs to a very stiff froth. Add to them two tablespoonfuls of powdered sugar, and heap on top of the pudding; put it in the oven for a few minutes until a light brown. Serve ice cold.—Mrs. F. A. Whitaker.

COTTAGE PUDDING

1 cup sugar, 1 egg, 2 tablespoons lard, 1 cup milk, $2\frac{1}{4}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla. Cream sugar and lard, add egg, milk and other ingredients. Serve with sauce.

Sauce.—One tablespoon lard or butter, 1 cup sugar, 1 egg, 1 teaspoon flour, $\frac{1}{2}$ teaspoon vanilla, $1\frac{1}{2}$ cup boiling water. Cook three minutes.—Mrs. J. L. Phillips.

TIPSY PUDDING

Use three layers about $\frac{3}{4}$ -inch thick of either sponge cake or cup cake, $\frac{1}{2}$ pound of almonds blanchéd, 1 pint boiled custard flavored with vanilla and wine or brandy. Place layer of cake in bowl and stick almonds in cake all over about 1 inch apart, then pour enough custard over to moisten thoroughly. Repeat until all is used, adding whipped cream flavored with brandy when ready to serve.—Mrs. R. E. Copeland.

TALMA PUDDING

1 cup water, 1 cup molasses, 1 cup chopped butter, 2 cups flour, 1 cup chopped raisins, 2 teaspoons baking powder, salt and spices to taste. Boil two hours in a mold and serve with hard sauce.—Mrs. N. J. Rouse.

YANKEY PUDDING

4 cups of flour, 1 cup of molasses, pour 1 cup of boiling water in molasses, 1 heaping teaspoonful of soda dissolved in half cup of warm water poured in molasses and water. Then stir in flour, 1 pound of seeded raisins. Serve with sauce.—Mrs. M. H. Canady.

COCOA PUDDING

3 eggs, $\frac{3}{4}$ cup sugar, 2 tablespoons canned milk, 3 tablespoons cocoa, 1 tablespoon corn starch, vanilla flavor, pint hot water.—Mrs. T. C. Ethridge.

CHOCOLATE PUDDING

6 eggs (leave out 3 whites for meringue), 2 cups of sugar, 1 pint of sweet milk, 3 tablespoonfuls of corn starch, 4 tablespoonfuls of cocoa, 1 tablespoonful of vanilla; cook about 20 minutes very slowly.—Mrs. G. C. Worthington.

RICE PUDDING

2 eggs, 1 cup of sugar, 1 cup of rice, $\frac{1}{2}$ pint of sweet milk, $\frac{1}{2}$ cup of raisins.—Mrs. G. C. Worthington.

THANKSGIVING PUDDING

1 cup chopped nuts, 1 cup seeded raisins, 1 cup toasted bread crumbs, 1 cup sugar, 2 eggs (or 4 yellows) 2 tablespoons butter, 4 tablespoons flour, 1 can grated pineapple. Stir in 4 tablespoons of liquid just enough to make ingredients stick together. Bake 15 minutes and serve with whipped cream.—Mrs. F. LaRoque.

MERINGUE PUDDING

Beat the whites of six eggs very stiff, then add 6 tablespoons of sugar and one scant tablespoon vinegar. Put in two round pie pans and cook until a light brown. When cold remove to chop dish. Have ready beaten $\frac{3}{4}$ of a quart of cream, spread one layer with half cream mixed with chopped pecans; put the other layer on that and spread with rest of cream with nuts and dot with maraschino cherries. Put oiled paper in pans and do not try to remove meringue until thoroughly cold.—Mrs. F. LaRoque.

SPANISH CREAM

One-half package of gelatine soaked in one quart of milk for

one-half hour, four eggs, one cup sugar, four teaspoonfuls of vanilla. Beat yolks of eggs and the sugar together, then put in warm milk and cook until thickens. Take up, fold in stiffly beaten whites, vanilla and one cup chopped almonds and set aside to congeal. Serve with whipped cream.—Mrs. R. A. Whitaker.

PARISIAN CREAM

2 cups powdered sugar, $\frac{1}{2}$ cup butter (cream light), add one beaten white of egg, two tablespoons burnt sugar.—Mrs. Grace Kornegay.

APPLE DAINTY

Select firm, tart apples, and pare and core the number needed. Arrange on a dish and set same in a steamer over boiling water. Cook until the apples are tender, basting frequently with a sugar syrup. When the fruit is tender, but not out of shape, remove from the steamer and let become cold. Prepare an icing, either boiled or of confectioners sugar and cover the cold apples with same. Roll in grated cocoanut and set on paraffin paper until the icing sets. Fill the center of each apple with chopped nuts and top with a clove to simulate a stem.—Mrs. R. L. Crisp.

CRUMBLE TART

1 cup sugar, 1 teaspoon baking powder, 1 cup nuts, 1 tablespoon flour, 2 eggs, 1 cup chopped dates. Beat eggs first, then mix all together. Bake slowly about 40 minutes in bread loaf tin. Serve with whipped cream.—Mrs. Frank LaRoque.

SCUPPERNONG JELLY

Take freshly picked grapes and pulp, cook pulp and juice until seed fall to bottom of kettle. Take up and strain. For every measure of juice allow measure of sugar and put juice and sugar in separate kettles. Put juice on stove and bring to a good boil. Remove, pour over sugar. Dissolve thoroughly and strain into glasses.—Mrs. C. G. Cummings.

BRANDY SAUCE

1 cup of boiling water
1 $\frac{1}{2}$ cups of sugar
1 tablespoon of butter

Let this boil from three to five minutes, then add brandy to taste and take off the fire. Put in a pitcher, covered, and place in a vessel of hot water until ready to serve.—Mrs. Sudie Best.

WINE SAUCE

2 eggs (yolks), small lump of sugar, $\frac{1}{2}$ cup of wine, $\frac{3}{4}$ cup of sugar, and boil until thick.—Mrs. Chas. G. Cummings.

MEMORANDA

PASTRY, PIES AND CUSTARDS

PIE CRUST

- 1 pound flour
- $\frac{1}{2}$ pound shortening
- 1 teaspoon salt
- $\frac{1}{2}$ pint water

Fold together—don't work mixture, the rolling will make it smooth. Makes four crusts.—Mrs. E. T. Moseley.

PIE CRUST

- 1 $\frac{1}{2}$ cups pasting flour
- $\frac{1}{2}$ cup shortening
- 1 dessert spoon of vinegar
- 4 tablespoons of ice water
- $\frac{1}{2}$ teaspoon of salt

Sift the flour and salt together into a mixing bowl, then add the lard and with a silver fork work the flour and lard together until well blended. Mix 1 dessert spoon of vinegar and 4 tablespoons of ice water together. Pour mixture slowly into the lard and flour and do not pour it all in one place but scatter it, while mixing. Blend all together. Roll out on a marble slab or board, using just enough flour to prevent sticking.—Mrs. R. L. Crisp.

WINE PIE

- 8 eggs
- 1 light pound of sugar
- butter size of turkey egg
- 1 cup of milk
- 1 cup of wine
- 1 tablespoon flour
- nutmeg

Beat yellows and whites separate, leaving out four whites for meringue. To the beaten yellows add sugar, butter and flour that have been creamed. Then add wine, milk and nutmeg. This makes two large pies.—Mrs. F. E. Wallace.

MRS. BARDIN'S PINEAPPLE PIE

- 4 eggs
- 2 cups sugar
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ stick butter
- 1 pint milk
- Contents of one can grated pineapple

Cream sugar, butter and flour together, add to beaten eggs, add milk, then pineapple, stir well, add to prepared crust and bake. Use whites of three eggs for meringue. This will make three pies.

PINEAPPLE PIE

4 eggs (keep out whites of 2 for meringue)
1 cup sugar
2 cups milk
2 heaping tablespoons corn starch
1 teaspoonful melted butter
 $\frac{1}{2}$ can shredded pineapple

Cream eggs, butter and sugar together, add corn starch, milk, then cook until thick, add pineapple and cook again few minutes until juice is taken up. Have your pie crust shell baked first, fill with above mixture, then place meringue on top and place in oven.—Mrs. N. J. Rouse.

BUTTER SCOTCH PIE

1 cup light brown sugar
 $1\frac{1}{2}$ teaspoon of flour (rounding)
1 cup of water
yolks of 2 eggs (reserve whites for meringue)

Blend the yolks of the eggs and the brown sugar together. Then add the flour and water and 1 level tablespoonful of butter. Cook this mixture till it thickens up like a custard, add 1 teaspoonful of vanilla. Have shell made and baked. Fill with this custard and make a meringue with whites of eggs. Brown in oven and serve cold.—Mrs. R. L. Crisp.

COCOANUT CREAM PIE

Cream a tablespoonful of butter with three tablespoonfuls of sugar, add the yolks of two eggs, two tablespoonfuls of corn-starch, one cup of grated cocoanut, two and a half cups of milk, and the juice of one orange. Mix thoroughly and put in sauce pan and cook on top of stove until thick. Then put into pie-crust that has been browned and place meringue—made of the stiffly beaten whites of the two eggs and two level tablespoonfuls of sugar—on top and put in the oven to brown.—Mrs. W. D. Hood.

COCOANUT MERINGUE PIE

Beat 3 yellows of eggs 'till light. Add $1\frac{1}{2}$ cups of granulated sugar with 2 tablespoons of corn starch with 1 teaspoon salt. Over this pour 2 cups of boiling milk, add 1 can cocoanut and cook until thick. Bake crust and add filling. Make meringue of whites. (Enough for two good size pies.)—Mrs. F. LaRoque.

LEMON PIE

1 cup milk
1 lemon
3 eggs
2 tablespoons flour
1 cup sugar

Beat yolks of eggs and sugar, mix flour and milk, adding to

eggs; then add juice and grated rind of lemon. Boil this until thick, stirring constantly. When cold bake in crust. Beat whites of eggs for top.

LEMON PIE

2 eggs
1 ½ lemons (or one large lemon)
1 cupful sugar
2 tablespoonfuls flour
1 tablespoonful melted butter
¼ teaspoonful salt
1 cup of milk
Flakey pastry

Beat the egg-yolks until thick; add the juice and grated rind of the lemon and the sugar mixed thoroughly with the flour and salt; blend together well and add the milk and the melted butter. Fold in the egg-whites, beaten until they are stiff and dry; pour into a pie-pan lined with flakey pastry. Have the oven hot enough at first to set rim, then reduce the heat.—Mrs. O. W. Green.

REAL RAISIN PIE

2 cups seeded raisins
2 cups water
¼ teaspoon salt
2 tablespoons lemon juice
1 tablespoon corn starch
1 teaspoon sugar

Put raisins in sauce pan with 1 cup cold water, when hot add sugar, salt, and corn starch, which has been mixed with cup of water. Boil three minutes, add lemon juice. Bake this in nice crust.—Mrs. John W. Shute.

CRANBERRY PIE

One quart cranberries, 2 cups boiling water, 1 ½ cups sugar. Boil the sugar and water together for five minutes, skim, add the berries and cook without stirring until they are translucent. Have ready a partly baked pastry shell. Pour in sauce when cold, put strips of pastry over the top and finish baking in a moderate oven.—Miss Elizabeth Foy.

POTATO PIES

1 cup of mashed potatoes (boiled or baked), ½ cup of sugar creamed with the potatoes, yolk of one egg, 1 cup of sweet milk, ½ teaspoonful spice, ¼ teaspoonful cloves. The white of egg beaten well, two teaspoonfuls of sugar. Spread when pie is done.—Mrs. J. H. Alexander.

COCOA MARSHMALLOW PIE

Combine four tablespoonfuls of cocoa, three tablespoonfuls of corn starch or flour and one-half cupful of sugar, and add to two cupfuls of milk. Place in top of double boiler and cook for thirty minutes. Then add one teaspoonful of butter and one-eighth teaspoonful of salt and remove from fire. Allow to cool and then add one teaspoonful of vanilla. Turn into a baked pastry shell. Place one dozen marshmallows cut in strips over the surface of the pie and sprinkle with several tablespoonfuls of shredded coconut. Place in a hot oven and brown quickly. For pastry shell use two-thirds of flour to one-third lard and make up with ice water.—Mrs. Robert H. Rouse.

MOLASSES PIE

1-3 cup molasses
1 ½ cups scalded milk
3 eggs
¼ teaspoon cinnamon
1-3 teaspoon salt
¼ teaspoon nutmeg
2 tablespoons sugar

Beat eggs and yolks of two, slightly, pour over them scalded milk, stir constantly; add molasses, spices—cool. Line pie tin with pastry; pour in filling. Bake until knife comes out clean. Remove from oven and cover with meringue. Brown in a moderate oven.—Mrs. Jas. C. Poe.

CHERRY TARTS

1 ½ cups flour
3 teaspoons baking powder
¾ teaspoon salt
6 tablespoons shortening
1-3 cup cold water

Sift dry ingredients together. Rub in shortening, add water slowly, just enough to make a stiff dough. Roll out very thin on floured board and line patty pans with the paste, being careful to have pastry come way over the edges of the pans. Bake in hot oven 12 to 15 minutes. Fill pastry shells with preserved cherries. Pour over syrup made as follows: 2 cups boiling water, ½ cup of the juice from cherries, ½ cup sugar, 1 tablespoon corn starch. Put boiling water, sugar and juice in a saucepan, over fire, add corn starch, which has been mixed in cold water. Cook over hot fire, stirring constantly for a minute or two. Remove from fire and beat hard. Return to slow fire and cook gently until thick, and pour while hot over cherries, which have been put into patty shells. Delicious.—Mrs. Jas. C. Poe.

MEMORANDA

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CAKES, ICINGS AND FILLINGS

LADY WEBB'S CAKE

Whites of 6 eggs, 2 cups of sugar, 1 cup of butter, 4 cups of flour, 1 cup of sweet milk, 2 heaping teaspoons of baking powder.

Filling.—4 cups of sugar, 4 whites of eggs, 1 grated cocoanut, $\frac{3}{4}$ of box of raisins, $\frac{1}{4}$ pound of pecans, juice of one orange and one lemon.

Take the other $\frac{1}{4}$ box of raisins and put in one layer of batter.
—Mrs. E. V. Webb.

ORANGE CAKE

1 cup of butter, 2 cups sugar, 3 cups flour, 1 cup milk.

Filling.—1 cup sugar, 2 tablespoons butter, 2 eggs, 3 oranges. Thicken with corn starch.

THREE EGG CAKE

$\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs (save two whites for filling), 3 cups of flour, 5 teaspoons baking powder, 1 cup milk (or cold water). Cream shortening, add sugar, then eggs. Sift together thoroughly the flour and baking powder and add alternately with the milk to the first mixture. Bake thirty minutes.—Mrs. Ray West.

BLACK CHOCOLATE CAKE WITH CHOCOLATE ICING

1 cup butter
2 cups sugar
5 eggs
3 cups flour (after sifted 3 times)
1 teaspoonful baking powder
 $\frac{1}{2}$ teaspoonful soda
1 cup buttermilk
 $\frac{1}{2}$ cake chocolate

Cream butter and sugar, add eggs one at a time beaten light without separating; alternate dry ingredients and buttermilk, chocolate last, having been melted.

Icing.—4 cups sugar, 1 cup milk, $\frac{3}{4}$ cake chocolate. Let take 15 minutes to come to boil. Then boil till it forms soft ball in water. Add lump of butter and $\frac{1}{2}$ jar of marshmallow cream. Beat until begins to stiffen. Better to ice as soon as cake is done.—Mrs. Robert Wyatt.

BLACK CHOCOLATE CAKE

1 cup butter, 2 cups brown sugar, 1 cup milk, 4 eggs, 4 cups flour, 2 teaspoons soda. **Black Part:** 1 cup chocolate, yolks of

2 eggs, 1½ cups brown sugar, 1 cup sweet milk, 2 teaspoons vanilla. Cook until thick. Add to batter and bake in three layers.

Icing.—Whites of five eggs, 3 cups sugar, cover with water and cook until it threads, pour hot syrup over beaten whites and beat until creamy.—Mrs. C. Oettinegr.

BLACK CHOCOLATE CAKE

Batter: 1 cupful of butter, two cupfuls of brown sugar, 1 cupful of milk, 4 eggs, 2 teaspoonfuls of soda dissolved in milk, 4 cups flour.

Black Part: 1 cake Baker's chocolate, yolks of 2 eggs, 1½ cupfuls brown sugar, 1 cupful of milk, 2 teaspoonfuls of vanilla. Cook until it thickens, add to batter and cook in layer tins. This will make four good layers.

Black Filling: 1 cake of Baker's chocolate melted in double boiler, 2 pounds of confectioners sugar, ½ cup of coffee, more if needed, 1 cup of butter (melted), two tablespoonfuls vanilla. Mix together smoothly and spread between cake layers.

White Filling: Whites of 5 eggs, 3 cups sugar, 1 cup water. Cook sugar and water until it will spin a thread from the spoon, then pour slowly into the well beaten whites, beating all the time.—Mrs. O. L. Wilson.

LAYER CHOCOLATE CAKE

6 eggs, 2 cups sugar, ½ pound butter, 3 cups flour, 1 cup sweet milk, 3 teaspoons baking powder. Cream the butter and sugar together. Beat eggs, the yolks and the whites separately. To the creamed butter and sugar add the yolks of eggs and mix well. To this add the whites of the eggs and flour.

Filling.—3 cups sugar, 1 cup flour, mix together; ½ cake chocolate, butter size of walnut, 1 cup sweet milk. Cook to a thick paste in a double boiler. Flavor with vanilla.—Mrs. G. P. Fleming.

MARBLE CAKE

Cream ½ pound butter, add very slowly and gradually ¾ lbs. flour. Beat the whites of 14 eggs very stiff. Add 1 lb sugar slowly, beating all the while. Combine the two mixtures at first by adding a spoonful of the sugar and egg mixture until it becomes a stiff batter, and then you can beat the remaining sugar and egg more rapidly. Dissolve ¼ teaspoon soda and 1 teaspoon of cream of tartar in 1 tablespoon of whiskey or water, stir in the batter. Divide this batter in 3 equal parts—color one pink—and add spices or chocolate to the other batter. Leave third batter white. Drop by small spoonful alternately in pan. Be careful not to let same colors fall together. This makes a cake the size of

a pound cake. Cover the pan. Cook very slowly for the first hour, after that increase the heat. Leave cake in pan until cold. This batter by leaving out the coloring makes a delicious plain white cake.—Mrs. E. T. Moseley.

INEXPENSIVE LAYER CAKE

Cream one-half cup butter, add one cup sugar, and mix very smooth. Sift two cups flour with two teaspoons baking powder and add to the sugar and butter alternately with one-half cup milk mixed with two eggs beaten light. Add one-half teaspoon any flavoring extract. Bake in layers and put together with any frosting desired.

CARAMEL CAKE

$\frac{1}{2}$ lb butter, 2 cups sugar, 8 eggs, 3 cups flour.

Filling.— $3\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup milk, piece of butter the size of egg. Let come to a boil, then set on back of stove and add butter and when butter is melted let boil 1 minute, then beat until it is almost thick enough to spread and add 1 cup black walnuts.—Mrs. E. T. Moseley.

MOUNTAIN CAKE

6 eggs, 1 lb sugar, 1 lb flour; $\frac{1}{2}$ lb butter, 1 cup of milk, flavoring.—Mrs. Thos. Harvey, Sr.

WHITE CAKE

1 lb sugar, 1 lb flour, whites of 8 eggs, 6 ozs. butter, 1 cup milk, flavoring.—Mrs. Thos. Harvey, Sr.

JAPANESE FRUIT CAKE

6 eggs, 2 cups sugar, 1 cup butter, $\frac{1}{2}$ cup milk and $3\frac{1}{2}$ cups prepared flour. Cook two layers then add to the remaining batter 1 spoonful each of cinnamon and spice and 1 cup raisins and $\frac{1}{2}$ cup English walnuts after they have been well rolled in flour. This makes a large cake.

Filling.—Make white icing and stir in 1 large cocoanut, grated, and the grated rind and juice of one orange. Spread heavily between and on top of layers.—Mrs. Atwood Bizzell.

BLACK FRUIT CAKE

Cream 1 pound sugar and 1 pound butter until light; then add 10 well beaten eggs, 1 pound flour, reserving some of it to flour the fruit; spice the batter with nutmeg, cinnamon and cloves,

2 pounds raisins, 2 pounds well washed currants, 1 pound of small cut citron, 1 pound of English walnuts (in shell) cut fine, 1 pound dried figs cut small; mix all fruit, flour well with part of the 1 pound flour, stir into the batter and add 1 cup cold water in which 1 teaspoonful soda has been added.—Mrs. F. E. Dixon.

FRUIT CAKE

1 cup brown sugar, $\frac{1}{2}$ lb butter, 6 eggs, $\frac{1}{2}$ cup molasses, 2 cups plain flour, 2 lbs raisins, 1 lb currants, $\frac{1}{2}$ lb citron, 1 cup pecans, 1 cup English walnuts, 1 cup black walnuts, 1 cup almonds, 2 lbs figs, $\frac{1}{4}$ lb candied pineapple, 1 apple, 1 orange, 1 tablespoonful cinnamon, 1 level teaspoonful cloves, $1\frac{1}{2}$ teaspoonful baking powder, 1 teaspoonful soda. Prepare fruit and nuts and mix in batter.—Mrs. Herman Sutton.

ANGEL CAKE

Whites of eleven eggs beaten stiff, $1\frac{1}{2}$ cups of sugar sifted twice, 1 cup of flour sifted five times in which has been added a teaspoonful of cream of tartar. This must be cooked in a pan that has never been used and bake 45 minutes. Do not grease pan. Flavor to taste.—Mrs. Chas. G. Cummings.

DEVIL'S CAKE

Take 2 cups of grated chocolate ($\frac{3}{4}$ of a large size cake) $1\frac{1}{2}$ cups of brown sugar, 1 cup of sweet milk, put this in vessel, set on a hot stove. Let boil about three minutes, stir to keep from burning, take off and let cool while you mix the other part of the cake.

6 eggs, 1 cup of butter, 1 cup of sweet milk, 2 teaspoons of soda, 2 cups of sugar. Beat eggs separately, put one cup of sugar to yolks and beat, and one cup of sugar to butter and cream; add beaten whites after mixing yolks, sugar and butter, then add the soda in sweet milk and dissolve. When the chocolate part has cooled, add the yolks of 2 eggs then pour into the white batter. Add $3\frac{1}{2}$ cups of well sifted flour and cook in layers. This should make seven or eight layers.

Filling.—4 whites of eggs—boil $2\frac{1}{2}$ cups of sugar, a tiny bit of cream of tartar and eight tablespoons of boiling water until it will spin a thread. Pour this over your stiffly beaten whites and continue to beat until it creams.—Mrs. M. H. Canady.

FIG CAKE

Silver part: Two cups sugar, two-thirds cup of butter, not quite two-thirds cup of sweet milk, whites of eight eggs, three

cups flour. Stir sugar and butter to a cream, add milk and flour, lastly whites of eggs.

Gold part: One cup of sugar, three-fourths cup of butter, half cup of sweet milk, one and a half cups of flour, yolks of seven eggs and one whole egg. Flavor with spice and cinnamon to taste. Bake the silver in two long pie tins; put half the gold in a pie tin, and lay on one pound of halved figs (previously sifted over with flour) so that they will just touch each other; put on the rest of the gold and bake. Put the cake together with frosting, the gold between the two silver ones.—Mrs. B. W. Canady.

FRENCH CREAM CAKE

One and a half large teacups of flour, one large teacup of sugar, three eggs separately beaten, two teaspoonfuls Royal baking powder sifted with the flour. Beat yolks of eggs and sugar together, add the whites then the flour; then three tablespoonfuls cold water. Bake in three pans; when perfectly cold split with sharp knife and put dressing between.

Custard Dressing for above: One pint sweet milk (let it nearly boil), beat one cup of sugar with two eggs (beaten together), half teacup of flour, mix up into thin batter. Pour this into the milk, stirring all the time. Let this get very thick; when you take off fire add half cup of butter. When quite cold add two teaspoonfuls of vanilla. Spread between cake and pile up as jelly cake.—Mrs. Junius Stevenson.

PECAN CAKE

1 lb butter, 1 lb sugar, 2 lbs seeded raisins, 1 lb shelled pecans, 2 nutmegs, 6 eggs, 1 large cup whiskey, 1-3 cup of black molasses, $\frac{1}{2}$ cup of orange peeling grated, 1 heaping teaspoon of Royal baking powder, 1 lb flour—use one-half in cake, the other in with fruit. Mix. Cream butter and sugar, add yolks of the eggs well beaten, next beat in grated nutmegs, molasses, whiskey and orange peeling. Mix $\frac{1}{2}$ lb pound of flour and baking powder well and then add flour and egg-whites well beaten, alternately. Beat this very light, put in raisins and pecans which have been thoroughly floured with remaining half pound flour. Grease mould well and line bottom with greased paper. Sift a little flour into the bottom of mould and put asbestos mat under it, cover with a paper and start to cook with a pan of cold water above it. Bake $3\frac{1}{2}$ hours beginning with slow fire, but do not let oven get cold.—Mrs. Frank LaRoque.

CARAMEL FILLING

2 pounds of brown sugar, $\frac{1}{2}$ pint water, 2 tablespoons butter, flavor with vanilla.—Mrs. Thos. Harvey, Sr.

BOILED ICING

- 2 eggs (whites)
- 2 cups sugar
- $\frac{1}{2}$ cup water
- 3 drops vinegar

Boil syrup until it will spin a thread, then pour slowly over the beaten whites, beating while pouring.—Mrs. R. G. Hodges.

DATE FILLING

- 1 package of dates
- 1 cup of brown sugar
- 1 cup milk or cream
- 1 teaspoonful corn starch

Take out stones and chop dates fine. Boil until thick enough to spread. This is especially good between Devil's Food cake.—Mrs. Jack Skinner.

COCOA CAKE

- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ cups sugar
- 4 eggs
- $\frac{1}{2}$ cup Lowney's cocoa
- $\frac{1}{2}$ cup milk
- $1\frac{1}{2}$ cups flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla

Mix in the order given and beat well for five minutes. Bake in buttered pan thirty to forty minutes in moderate oven.—Mrs. H. A. Hooker.

COCOA CAKE

2 eggs, 1 cup butter, 1 cup cocoa, $2\frac{1}{2}$ cups sugar, 2 cups buttermilk, 2 teaspoons soda, 2 teaspoons cinnamon, 3 cups of flour. Cream butter and sugar, add eggs well beaten. Mix soda and buttermilk, add sifted flour, cocoa and cinnamon. Makes three or four layers.

Icing.—Juice of 1 orange, $1\frac{1}{2}$ cups powdered sugar, mixed till thickens.—Mrs. C. A. Blue.

CHESS CAKES

Yolks of seven eggs, one-half pound each of honey and white sugar, a scant half pound butter, flavor with lemon. Do not stir or beat but with a knife cut ingredients together until free from lumps. Bake in patty pans lined with rich pastry.—Mrs. W. D. Hood.

MOLASSES CAKE

One cup molasses, four tablespoons butter and lard mixed, one egg and one yolk, one-half cup sour milk, one teaspoon soda, one and one-half cups flour; flavor with nutmeg and bake in layers. Make a boiled frosting, beating in a teaspoon of cinnamon and spread between the layers.—Mrs. John W. Shute.

MOLASSES SPONGE

2 eggs, 2 cups flour, 1 cup molasses, butter size of egg, 1 teaspoonful soda, $\frac{1}{2}$ cup boiling water.

Sauce.—1 cup sugar, butter size of egg, cream the butter and sugar, add teaspoonful vanilla, and little boiling water.

OATMEAL MACAROONS

1 cup sugar, 2 eggs, 2 teaspoons baking powder, 1 tablespoon butter, $2\frac{1}{2}$ cups Quaker Oats (uncooked), 1 teaspoon vanilla; cream the butter and sugar, add yolks of eggs, add Quaker Oats to which baking powder has been added, and add vanilla. Beat whites of eggs stiff and add last. Drop on buttered tins with a teaspoon, a very few on each tin, as they spread. Bake in slow oven.

GINGER CAKES

1 cup brown sugar, 1 cup molasses, 1 cup sweet milk, 1 teaspoon soda dissolved in the milk, 1 teaspoon salt, $\frac{1}{2}$ cup lard, 2 eggs, 3 cups flour, 1 tablespoon ginger, 1 tablespoon cinnamon, 1 cup raisins, $\frac{1}{2}$ cup pecans. Bake in muffin rings and sprinkle with powdered sugar.—Mrs. C. E. Jeffress.

MOCHA CAKE AND FILLING

2 cups sugar, $\frac{1}{2}$ cup water, 4 eggs beaten separately, 3 cups of flour, 1-3 teaspoon salt, 2 teaspoons baking powder.

Filling.—9 teaspoons cocoa, enough hot coffee to make stiff paste, 1 lb of powdered sugar, $\frac{1}{8}$ lb of butter (beat until creamy) and spread.—Mrs. Grace Kornegay.

TEA CAKES

1 egg, $\frac{1}{4}$ lb butter, 1 cup sugar, $\frac{1}{4}$ cup milk and enough prepared flour to make a stiff dough. Flavor with cinnamon or lemon. Roll thin and cut in pretty shapes.—Mrs. Atwood Bizzell.

TEA CAKES

3 eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, 1 scant cup lard and butter, small pinch salt, flavor. Add enough flour mixed with

baking powder to make a dough stiff enough to roll. Sprinkle lightly over the dough with sugar and cut out with biscuit cutter. Put a raisin in each cake center.—Mrs. E. T. Moseley.

SPICE CAKE

Cream one cup shortening, add one cup each of sugar, molasses, and thick sour milk, four cups flour, sifted three times with two teaspoons soda, and one teaspoon each cinnamon and nutmeg. Add two teaspoons vinegar. Bake in square pan in moderate oven thirty-five minutes. Ice with caramel or white frosting.—Mrs. Jas. C. Poe.

SPICE CAKE

2 cups brown sugar, 1 cup butter, cream together; add 4 eggs, leaving out the whites of two for icing, add 3 cups flour, 1 teaspoonful soda, flour without powder. Then add 1 cup buttermilk, 2 tablespoonfuls cinnamon, 1 teaspoonful cloves, 1 nutmeg. Beat well. Add two cups sugar for icing, boil until ropes from fork, then beat in whites.—Mrs. J. M. Quinn.

TEA CAKES

2 eggs, 2 cups of sugar, 1 teaspoon lemon extract, 1 cup of lard, 1 cup sweet milk or water, flour sufficient to make a stiff dough. Roll thin and cut. Bake in hot oven.—Mrs. J. H. Alexander.

SPICE DROP CAKE

2 cups brown sugar, 1 cup white sugar, $\frac{1}{2}$ lb butter, 6 eggs, 2 teaspoonfuls each cinnamon, cloves and allspice, 7 cups flour, 1 cup milk, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, 2 cups raisins, 1 cut nuts. Drop from spoon on slightly greased and floured pans and bake.—Mrs. J. F. Parrott.

DOUGHNUTS

One cup sugar, two eggs, one cup sweet milk, two and one-half tablespoons melted butter, flavoring nutmeg and cinnamon, one spoon of each, pinch salt, flour enough to roll. Drop in boiling lard to cover.—Mrs. Barden.

DOUGHNUTS

Four eggs, 2 cups sugar, 1 cup sweet milk, 2 tablespoonfuls melted butter, $\frac{1}{4}$ teaspoon cinnamon, pinch of salt, 4 teaspoonfuls baking powder, enough flour to make a soft dough. Roll thin, cut and cook in boiling hot lard until brown. When perfectly cold dust them over with pulverized sugar.—Mrs. Thos. Harvey, Sr.

DOUGHNUTS

Two eggs, 1 cup sugar, 1 cup milk, 3 tablespoons melted lard, 1 quart of flour, 2 teaspoons of baking powder, nutmeg. Fry in hot fat.—Mrs. Grace Kornegay.

PINEAPPLE WHIP

One pint of cream whipped stiff, 1 cup of pineapple pulp, 1½ dozen marshmallows. Cut fine and mix all together.—Mrs. Grace Kornegay.

BANANA SHORT CAKE

1 cup of milk, 2 cups sugar, 3 cups prepared flour and 4 eggs. Bake in biscuit pan, while still warm cut in squares large enough to serve. Split cake and spread slices of slightly sweetened banana between and on top. Serve with whipped cream.—Mrs. Atwood Bizzell.

CHOCOLATE MUFFIN CAKES

One cup sugar, two cups flour, two teaspoons baking powder. Put these in mixing bowl, then break egg in cup (without beating) fill cup to overflowing with milk, adding to mixture in bowl, add 1 teaspoon vanilla, melt ½ cup butter and add. Put 1 tablespoonful batter in each muffin ring. This makes 24 cakes.

Icing.—One tablespoon butter, 1 tablespoon vanilla, 3 or 4 teaspoons cocoa, about ¼ cup hot water to make a paste; use about ½ lb confectioners sugar, or until you have the desired quantity.—Mrs. John W. Shute.

OATMEAL COOKIES

1 cup sugar, 2 eggs, 2 tablespoon melted butter, pinch salt, 2½ cups oatmeal, 2 teaspoons baking powder, ½ teaspoon vanilla. Beat white of eggs, and add last, mixing with hand. Drop in greased pan and bake quickly.—Mrs. Jack Skinner.

NUT MACAROONS

One pound powdered (pulverized) sugar, ½ lb flour, 1 pint chopped nuts, whites of 6 eggs beaten stiff, add sugar, and beat about 20 or 30 minutes. Drop from end of spoon on greased pan. Bake quickly.—Mrs. Jack Skinner.

MEMORANDA

CANDIES

DIVINITY FUDGE

3 cups sugar
 $\frac{3}{4}$ cup hot water
 $\frac{1}{2}$ cup Karo

Cook to 250° F. or until it makes a firm ball when dropped in cold water. Beat the whites of two eggs stiff. Gradually add cooked syrup. Flavor with one teaspoon vanilla. Add one cup of nuts. Drop on buttered marble.—Mrs. W. T. Moseley.

COCOANUT FUDGE

Put a dessert spoon of butter, 2 cups granulated sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ squares of unsweetened chocolate, $\frac{3}{4}$ cup of grated cocoanut and $\frac{1}{2}$ cup cocoanut milk into a saucepan and boil until it forms a soft ball when dropped in cold water, stirring all the time. Remove from fire, add a teaspoonful vanilla, and beat several minutes. Pour into buttered tins. When cool, cut into squares before it hardens.—Ruby Foy.

FUDGE

2 cups sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup water, 1-16 teaspoon cream of tartar, 2 tablespoons butter, 2 squares chocolate. Put sugar, milk, water, and cream of tartar in a saucepan. Stir thoroughly. Place on stove and boil slowly. When nearly done, add chocolate and cook until the candy forms a soft ball when dipped in cold water. Remove from fire and beat. Turn into a greased pan.—Ruby Foy.

CHOCOLATE FUDGE

Take 4 cups granulated sugar, 1 cup milk, mix and cook slowly until it boils; take 1 cup of cocoa and mix well with 1 cup of milk; add to boiling sugar. Cook until a small piece dropped in cold water will form a soft ball. When nearly done add a piece of butter the size of a walnut. When taken from fire, add one tablespoon vanilla and a cup of any kind of nuts. Beat until creamy, pour in buttered platter and cut in squares.—Mrs. J. M. Quinn.

CHOCOLATE FUDGE

2 cupfuls of sugar
1 cupful of water or milk
 $1\frac{1}{2}$ or 2 squares of chocolate
1 teaspoonful of butter
1 teaspoonful vanilla

Boil the first three ingredients together slowly until they form

a soft ball in water. Do not stir the fudge after taking it from the stove, but add the butter and allow it to cool. It must be cool in the center as well as on the outside of the vessel. When it is cool, add vanilla and beat. You will find that it is sticky but it has to be beaten past that stage. If it becomes too heavy and is still sticky, you may add half a teaspoonful of warm water, being very careful not to add too much. The longer you beat it the better the fudge will be.—Mrs. Kennedy Taylor.

COCOANUT CANDY

To one cocoanut take 4 cups of sugar, moisten the grated cocoanut and sugar with the milk of cocoanut; boil until it makes a ball in cold water, then beat until it creams. Pour up in tins and when cold cut in blocks.—Myrtle Whitaker.

MEMORANDA

BEVERAGES

RUSSIAN TEA

Three teaspoons tea, three cups boiling water, thin slices of lemon, loaf sugar. Scald the teapot, which should be of earthen or china. Put in the tea, and pour over the boiling water. Let stand in a warm place to infuse for five minutes. Serve with a slice of lemon to each cup, and sugar to taste; or add lemon juice and sugar to taste, and garnish with candied cherries.

COCOA

One quart of milk, one cup boiling water, four tablespoons prepared cocoa, four tablespoons sugar. Scald the milk; mix the cocoa and sugar, add enough of the hot water to form a thin paste. Add the remainder of the water, and boil one minute. Pour into the scalded milk, and beat with an egg-beater two minutes. Serve in chocolate cups with whipped cream, sweetened and flavored with vanilla. Not as rich as chocolate, and a desirable substitute at five o'clock teas.

PINEAPPLE LEMONADE

One pint water, one cup sugar, one quart ice water, one can grated pineapple, juice of three lemons. Make a syrup by boiling the sugar and water ten minutes. Add the pineapple and lemon juice. Cool, strain, and add the ice water. Serve in lemonade glasses.

FRUIT PUNCH

Two cups sugar, one cup water, one cup tea, ice water, one quart bottle Apollinaris, one pint strawberry syrup, juice of five lemons, juice of five oranges, one can grated pineapple, one-half pint Maraschino cherries. Make a syrup by boiling the sugar and water for ten minutes. Add the tea, fruit juices, pineapple and strawberry syrup.

ORANGE COCKTAIL

Cut orange pulp into small bits. Add finely chopped dates or figs, and squeeze in enough orange juice to cover. If not sufficiently tart, add a little lemon juice. Serve icy cold in punch glass.

GRAPE FRUIT COCKTAIL

Allow one large grape fruit for four quarts. Remove the pulp,

and mix with it three oranges, one banana sliced, four figs, cut in bits, one cup dessert raisins, one-half cup Maraschino cherries. Sweeten with powdered sugar to taste, and serve very cold in lemonade cups with orange spoons.

CHING CHING

One good orange squeezed into a tumbler of crushed ice, a few drops of essence of peppermint and cloves, and three or four lumps of sugar.—Mrs. Chas. G. Cummings.

MEMORANDA

MISCELLANEOUS

SPAGHETTI

- 1 package spaghetti
- 3 green peppers
- $\frac{1}{2}$ lb of cheese
- 1 can tomatoes
- 1 cup chopped onions
- 6 slices bacon

Boil spaghetti until tender, then rinse in cold water to remove starch. Remove bacon from dripping in which fry onions until tender (not brown). Add this to the tomatoes and green peppers, cook thoroughly, then add spaghetti and just before serving add cheese. Season with salt and cayenne pepper.—Mrs. R. E. Copeland.

CHEESE STRAWS

One cup of sifted flour, $\frac{1}{4}$ teaspoon of salt, 3 rounding tablespoons of lard, 1 cup of grated cheese, 4 tablespoons of ice water, 1 tablespoon of lemon juice, dash of cayenne pepper.

To make: sift flour and salt, rub in the shortening, add the cheese, pepper and lemon juice, and lastly, the ice water. Roll thin like pie crust, cut in strips $\frac{1}{2}$ inch wide with pastry cutter, bake a light brown quickly.—Mrs. C. G. Cummings.

CHEESE PUFFS

Two well beaten eggs, $\frac{3}{4}$ cups flour, $\frac{1}{2}$ cup grated cheese, salt and pepper to taste, 1 teaspoon baking powder, 1 scant cup sweet milk; mix to a stiff batter, drop by spoonfuls in hot fat.—Mrs. Grace Kornegay.

CHEESE SOUFFE

Crumble three thick slices of light-bread in stew pan, without a particle of crust. Boil soft in one cup of sweet milk, stir while cooking. Add $\frac{1}{2}$ teaspoon of mustard, some red pepper and salt. Have ready $1\frac{1}{2}$ cups of grated cheese mixed with yolks of three eggs and piece of butter size of walnut. Stir that in mixture over fire until smooth, then remove from stove and stir in the well beaten whites of three eggs. Bake in baking dish (or ramekins) until brown on top. Serve at once.—Mrs. Henry Tull, Jr.

ALMOND CHEESE

Moisten a square of cream cheese, add a little rich cream, and beat with a fork until smooth. Mix with it one-half cupful of chopped blanched almonds, add lightly one cupful whipped cream. Serve cold with a scant teaspoonful of currant jam on each portion with salad course.

ALMOND PATS

Moisten one cream cheese with two tablespoonfuls of cream, add one cupful of finely minced almonds, salt and paprika. Form into small pats with a mould that is used for making butter pats. Serve two or three on the salad plate if individual plates are used, or place them around the salad bowl.

PEANUT MACAROONS

The whites of three eggs, $1\frac{1}{2}$ cupfuls of powdered sugar, $1\frac{1}{2}$ cupfuls of finely ground peanuts, $\frac{1}{2}$ teaspoonful of almond extract. Beat the whites of the eggs till very stiff. Mix the sugar and peanut meal and add. Flavor and shape into small balls and bake on greased paper in a slow oven until delicately browned.

VANTIES

Boil a cupful of milk and thicken it in the saucepan with flour to a stiff dough. Let it cool, then break in three eggs, one at a time and beat thoroughly, add a tablespoon of melted butter. Drop it by teaspoons into hot fat. Fry a delicate brown. Drain and roll in a mixture of sugar and cinnamon.—Mrs. Frank La-Roque.

MERINGUES

Beat the whites of three eggs real stiff, add $\frac{3}{8}$ of a teaspoon of Royal baking powder, then gradually fold in one cup of sugar, add $\frac{1}{2}$ teaspoon vanilla extract and $\frac{1}{2}$ teaspoon almond extract. Butter baking tins and drop by teaspoonfuls $1\frac{1}{2}$ inches apart. Bake in moderate oven for fifty minutes. When cold take off caps and put whipped cream inside. Replace cap, add more cream and place a cherry on top.—Mrs. W. T. Moseley.

CREAM PUFFS

$\frac{1}{2}$ cup of shortening
1 cup boiling water
3 eggs
1 cup of flour
 $\frac{1}{8}$ teaspoonful salt

Heat the water and shortening in a saucepan until they boil up well; add flour with salt all at once and stir vigorously. Remove from the fire as soon as mixed. Mix in unbeaten eggs one at a time; as soon as mixture has thoroughly cooled add baking powder; mix well and drop by spoonfuls one inch and a half apart on a greased tin. Make round with a wet spoon. Bake about

twenty-five minutes in a hot oven. With a sharp knife cut to admit filling.

Cream Filling.—One cup sugar, 1-3 cup corn starch, $\frac{1}{8}$ teaspoonful of salt, 1 egg, 2 cups of scalded milk, 1 teaspoonful of vanilla. Mix the dry ingredients, add the egg slightly beaten and stir into this gradually the scalded milk. Cook for about 15 minutes in a double boiler, stirring constantly until it thickens. Cool slightly and flavor. Sweetened whip cream may be used instead of the above filling.

FILLINGS FOR PATTY SHELLS

Almost anything may be served in patty shells, from mince meat to creamed vegetables, or any other creamed dishes. A spoonful of jam or some rich preserves, topped off with whipped cream; or cut-up peaches and cream; or berries at a company breakfast; or a mixture of pickled fish and potatoes; or macaroni and cheese or tomato; or lemon or any other pie-filling; or preserved fruit in gelatine. You are free to exercise the utmost originality in filling patty shells, to be served either warm or cold.

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What to Serve for Breakfast, Luncheon and Dinner

Fruit may be served at every breakfast, but do not serve acid fruits, like oranges and grapes, when a cereal is served.

Serve plain foods, simply cooked.

Serve home-cooked, coarse cereals with eggs.

Serve baked potatoes with creamed fish.

Serve creamed potatoes with smoked fish and lamb chops.

Serve nuts and dates, or figs, with cereal, in place of meat.

Do not serve elaborate made dishes for breakfast.

Use left-overs for luncheon.

Serve a soup with waffles or griddle cakes. It will be an innovation in some families, for the waffles are even better than at breakfast.

Or serve a made meat dish, a salad, and a dessert.

Serve mayonnaise with egg, meat, fish, or shell fish salads. Also with the more delicate vegetable salads, as tomato, asparagus or celery.

Serve a boiled salad dressing with vegetable salads.

Serve French dressing with all green salads.

Serve plain lemon with all fat fish, as salmon, herring, mackerel—or a green salad with French dressing.

Serve a rich butter sauce or Hollandaise with the white fish, like halibut, haddock and smelts.

Tomatoes may be served with fish in place of lemon.

For a dinner serve a clear soup, meat, potatoes, or a starchy vegetable, like rice or hominy, a green vegetable and dessert. Or meat, potatoes, or a substitute, a salad and dessert. Or a cream soup, a made dish of meat and potatoes, and dessert.

With roast meat, serve potatoes mashed, or roasted in the pan with the meat.

With fricasseed meats, serve baked potatoes.—American Cookery.

Amount Required for Serving Fifty Plates

Six chickens for salad.

Eight bunches celery for salad.

Three heads lettuce for serving salad.

Three loaves bread for sandwiches.

Three pounds crackers.

Three pints olives.

One and one-half pounds Mocha or Java coffee.

One quart cream for coffee.

Two and one-half gallons ice cream (not in bricks)

Three cakes.

Two pounds shelled almonds, salted.

Two pounds mints.—(Copied from Twin-City House-Wife).

Table of Measures

4 saltspoonfuls	equal 1 teaspoonful
4 teaspoonfuls	equal 1 tablespoonful
2 teaspoonfuls	equal 1 dessertspoonful
2 dessertspoonfuls	equal 1 tablespoonful
8 tablespoonfuls of liquid	equal 1 gill
6 tablespoonfuls of dry material	equal 1 gill
2 gills	equal 1 cupful
2 cupfuls or 4 gills	equal 1 pint
4 cupfuls of liquid	equal 1 quart
4 cupfuls of flour	equal 1 quart
2 cupfuls of solid butter	equal 1 pound
2 cupfuls of granulated sugar	equal 1 pound
2½ cupfuls of powdered sugar	equal 1 pound
2 cupfuls of milk or water	equal 1 pound
1 tablespoonful of butter	equal 1 ounce
2 tablespoonfuls of flour	equal 1 ounce
2 tablespoonfuls of coffee	equal 1 ounce
Butter the size of an egg means 2 tablespoonfuls or 2 ounces.	
A tablespoonful of melted butter is measured after melting.	
A tablespoonful of butter, melted, is measured before melting.	

Time Table for Cooking Bread, Cake, Cookies

Bread, baked	45 minutes
Bread, large loaf	60 minutes
Biscuits and small cakes	15 to 20 minutes
Ginger bread	20 to 30 minutes
Sponge cake	45 to 60 minutes
Plain cake	30 to 40 minutes
Fruit cake	2 to 4 hours
Cookies	10 to 15 minutes
Thin cakes, usually	20 minutes
Brown bread, steamed	3 hours

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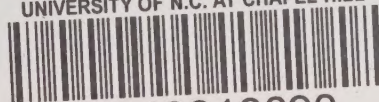
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